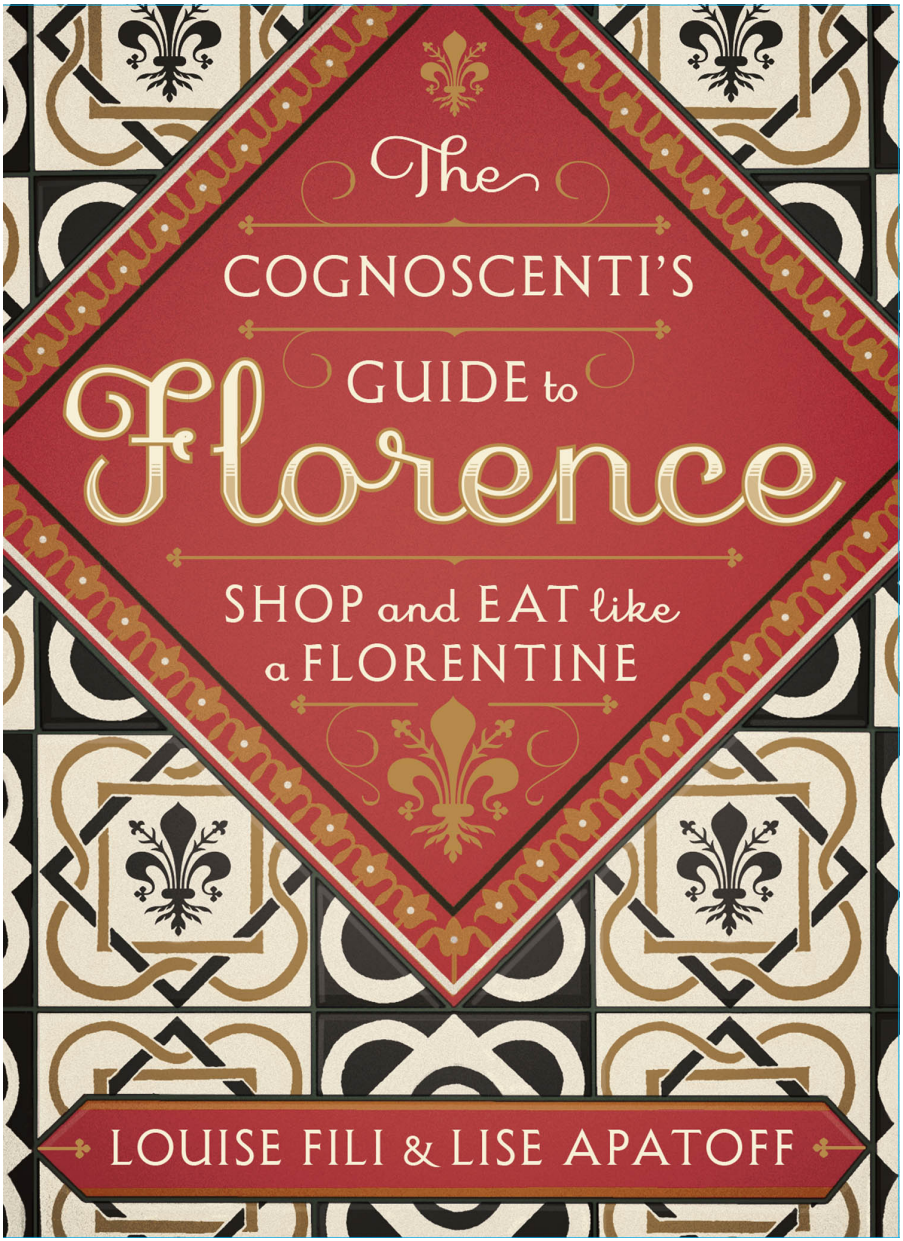
The
COGNOSCENTI'S
GUIDE to
Florence
SHOP and EAT like
a FLORENTINE
LOUISE FILI & LISE APATOFF

PRINCETON ARCHITECTURAL PRESS
NEW YORK

# THE COGNOSCENTI'S GUIDE TO FLORENCE

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SPIRITO
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Via de' Guicciardini
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Lungarno della Zecca Vecchia
Via de' Bardi
Lungarno Serristori

# INTRODUCTION

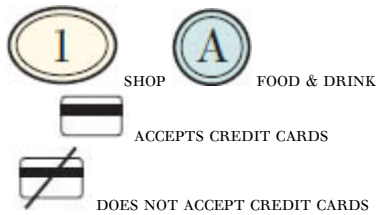
While Florentines bemoan the influx of the megadesigner stores that increasingly globalize their beautiful city, it is nonetheless impressive to see how many family businesses—milliners, bookstores, bakeries, art supply shops, restaurants, woodcarvers, silversmiths, goldsmiths—have continued to flourish for generations. It is heartwarming to hear their stories and see how passionate they are about what they do, and how deeply they love the neighborhoods they live and work in.

For Gabriele and Gherardo Filistrucchi, whose eponymous shop creates custom wigs, it is business as usual since 1720—same name, same building, and two floods later. Or consider artisans like Simone Taddei, who learned the thirty-two-step process of making leather-covered boxes from his father and grandfather—or Ilaria Ballatresi of Dolci & Dolcezze, whose sublime flourless chocolate cake has for decades drawn devotees worldwide.

Whether it is a multigenerational enterprise, or young entrepreneurs who offer a new interpretation of traditional practices, all share a commitment to excellence using time-honored techniques, which is what *The Cognoscenti's Guide to Florence* seeks to celebrate. These are the shops that Florentines have chosen to make part of their daily routines, decade after decade, for good reason.

This book is divided into eight walks, although one of the biggest pleasures of Florence is wandering the winding streets and making your own discoveries. As all exploration requires sustenance, favorite restaurants, caffès, wine bars, and gelaterias are listed at the conclusion of each section. *Buon viaggio e buon divertimento!*

# LEGEND



# SOME PRACTICAL INFORMATION

HOURS: Most shops in Florence are open from 9 or 10am to 1pm, and 3:30 to 7:30pm, although it is now quite commonplace for more and more shops to remain open all day (*orario continuato*).

In autumn, winter, and spring many shops are closed on Monday mornings. However, in the summer, when schools are not in session (June 15 through the end of August), closings are instead on Saturday afternoons. Few shops are open on Sunday, whatever the season. There was a time not so long ago when the entire country would close down in August (*chiuso per ferie*), but today most shops close only for a week or two. Which week(s) is at the discretion of the shopkeeper, so be prepared for the occasional disappointment.

CHIUSO: Possibly the saddest word in the Italian language, this often appears on shop doors at unanticipated times, and means, simply, *closed*. It can be an indication of a momentary inconvenience, or, when paired with *per sciopero* (strike), it can last the day. (*Torno subito*—back soon—is more hopeful.) Don't despair; by changing course a few degrees you'll undoubtedly stumble onto something equally wonderful elsewhere.

HOLIDAYS: The following dates are religious and state holidays, when offices, banks, and many shops are closed: January 1, January 6, Easter Sunday and Monday, April 25, May 1, June 24, August 15, November 1, December 8, December 25 and 26. Museums are open on a rotating schedule; restaurants often stay open, but call ahead to confirm. Bus service on these days is reduced, following the *festivo* (holiday) schedule, except on May 1 (Workers Day), when public transport stops altogether.

CREDIT CARDS: Many of the shops listed in this book take credit cards, although very few accept American Express. Plan accordingly.

RESTAURANT RESERVATIONS: Although lunch without a reservation is usually not a problem (assuming you arrive by 1pm), a *prenotazione* is recommended for dinner. While it was once a challenge to dine out on a Sunday in Florence, more restaurants are now staying open seven days a week.

SHOPPING ETIQUETTE: Even if you don't have a command of their language, most Italians will appreciate any attempt at communication, no matter how badly you mangle *"Buon giorno, Signora (Signore)"* when entering a shop. Always say thank you when leaving: *"Grazie, Signora (Signore). Buon giorno"* (used in the morning); *"Buona sera"* (anytime from the afternoon on).

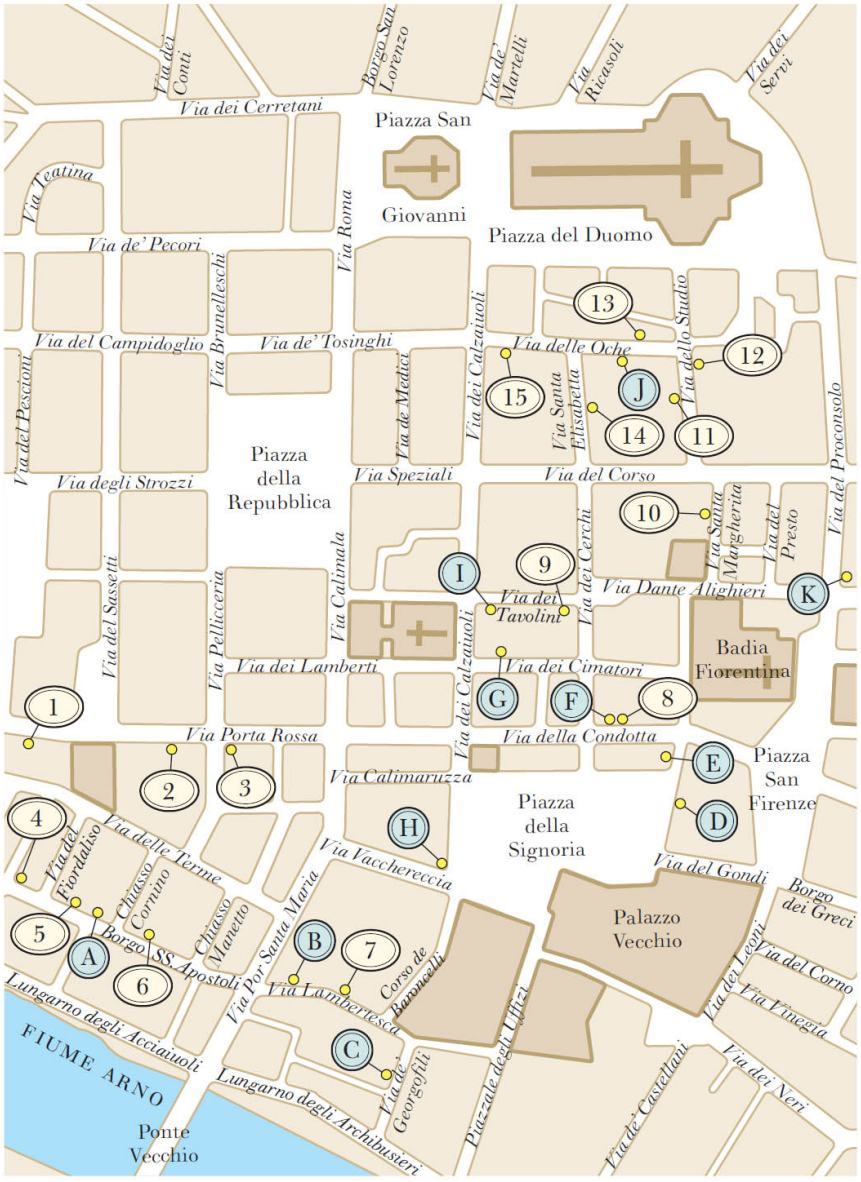
# THE DE' MEDICI CODE

DURING THE *RISORGIMENTO*, OR "RESURGENCE," THE POLITICAL AND SOCIAL PROCESS that unified Italy during the nineteenth century, the city of Florence experienced massive urban renewal. It had become apparent that businesses that were once simply people selling from carts, market stalls, or out of ground floors of family homes were now evolving into the kinds of operations we know today—large and small shops separate from street and home. This posed a distinct municipal problem: how to distinguish business addresses from home addresses. Since it would have been impossible to renumber the entire city, a unique numbering classification was born. As a result, to the dismay and confusion of today's visitors, buildings in Florence operate on two numbering systems. Buildings housing commercial businesses have red numbers, meaning that the number listed in the address is followed by an *r* for *rosso*. The red number on the facade of the building tends to be engraved into a square marble slab, and, with age, appears to be anything but red. Residential numbers are indicated in black, even though the numbers on the buildings are actually blue, on a white ceramic plate.

While the addresses in this guide are shops and hence should be red, this is not always the case. The red and black numbers do not necessarily correspond (i.e., number 57r can be directly across the street from, say, 100r, and next to a black 31). Moreover, examples of "red" numbers styled in black (see below), and vice-versa, are apt to crop up every now and then.

When all else fails, consult the map at the beginning of each walk. Should you become completely frustrated, a stop at a gelateria or wine bar (also indicated on the map) is a highly recommended and

well-deserved diversion.


Via dei Conti
Borgo San Lorenzo
Via de' Martelli
Via Ricasoli
Via dei Servi
Via dei Cerretani
Piazza San Giovanni
Piazza del Duomo
Via Tornabuoni
Via Roma
Via de' Pecori
Via del Campidoglio
Via Brunelleschi
Via de' Tosinghi
Via dei Calzaiuoli
Via delle Oche
Via dello Studio
Via del Proconsolo
Via del Pesciolino
Via degli Strozzi
Piazza della Repubblica
Via de' Medici
Via Speziali
Via del Corso
Via Santa Elisabetta
Via Santa Margherita
Via del Presto
Via del Sassetti
Via Pellicceria
Via Calimala
Via dei Cerchi
Via Dante Alighieri
Via dei Tavolini
Via dei Lamberti
Via dei Cimatori
Badia Fiorentina
Via della Condotta
Via Porta Rossa
Via Calimaruzza
Piazza San Firenze
Piazza della Signoria
Via delle Terme
Via del Fiordaliso
Chiasso Cornino
Chiasso Macerto
Via Vacchereccia
Via del Gondi
Borgo dei Greci
Borgo SS. Apostoli
Via Por Santa Maria
Via Lamberteschi
Corso dei Rinuccini
Palazzo Vecchio
Via del Corno
Via dei Leoni
Via Finiegia
Lungarno degli Acciaiuoli
FIUME ARNO
Ponte Vecchio
Lungarno degli Archibusieri
Via de' Georgofili
Piazzale degli Uffizi
Via de' Castellani
Via dei Neri
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SHOPS

Pampaloni

Passamaneria Valmar

Quercioli e Lucherini

Simone Abbarchi

Tharros Bijoux

Infinity

Laura Nutini

Bizzarri

Falsi Gioielli

Taddei

Zecchi

Pegna

Paperback Exchange

Merceria Samba

Enoteca Alessi

FOOD & DRINK

Mangiafoco

Carapina

'Ino

Gucci Museo

Vini e Vecchi Sapori

Il Cernacchino

I Due Fratellini

Rivoire

Perché No!

Coquinarius

Alle Murate

## 1 PAMPALONI

VIA PORTA ROSSA 99R

055 289094 · *pampaloni.com*

MON–SAT 10AM–1:30PM & 3–7:30PM; CLOSED SUN

PAMPALONI STARTED AS A SILVER SHOP ON THE PONTE VECCHIO IN 1902, WITH THE ENTIRE family living above the store. Now, third-generation Gianfranco continues the tradition of fine craftsmanship in this lovely shop in the *centro*, creating strikingly elegant pitchers, trays, cutlery, candelabras, frames, decanters, and jewelry in classical as well as contemporary designs. His sleek triangular mirror-finished bowl is in the collection of New York's Museum of Modern Art, while his porcelain dessert plates employ seventeenth-century drawings, courtesy of the nearby Uffizi Gallery.

BICHI
PAMPALONI
BALDASSAR PERUZZI
CASATI
ANTEIL AN DEM MALERISCH
Leone Leoni
Scultore
e
G. P. Lomazzo
LEIPZIG
1894
I 6940
J 660 a

# PASSAMANERIA VALMAR

VIA PORTA ROSSA 53R

055 284493 · *valmar-florence.com*

MON–FRI 9AM–7:30PM; SAT 10AM–7:30PM; CLOSED SUN

SINCE THE 1960S, THIS QUINTESSENTIALLY FLORENTINE, HYPERSOPHISTICATED TRIMMINGS shop has been the place for nobility (or their servants) to buy classic *nappe*, or *fiocchi* (tassels), decorative pillows and buttons, tie backs, ribbons, edging, tablecloths, and runners, all in a rich palette of Renaissance colors.

Valmar features intricate appliqués of Florentine crests for pillows or curtains, which for years have been handmade with antique fabrics by the same seamstress. "*Dopo di lei è la fine. Nessuno sa più come farlo*," the owner says, wistfully. (After she's gone it will be the end. No one else knows how to make them anymore.)

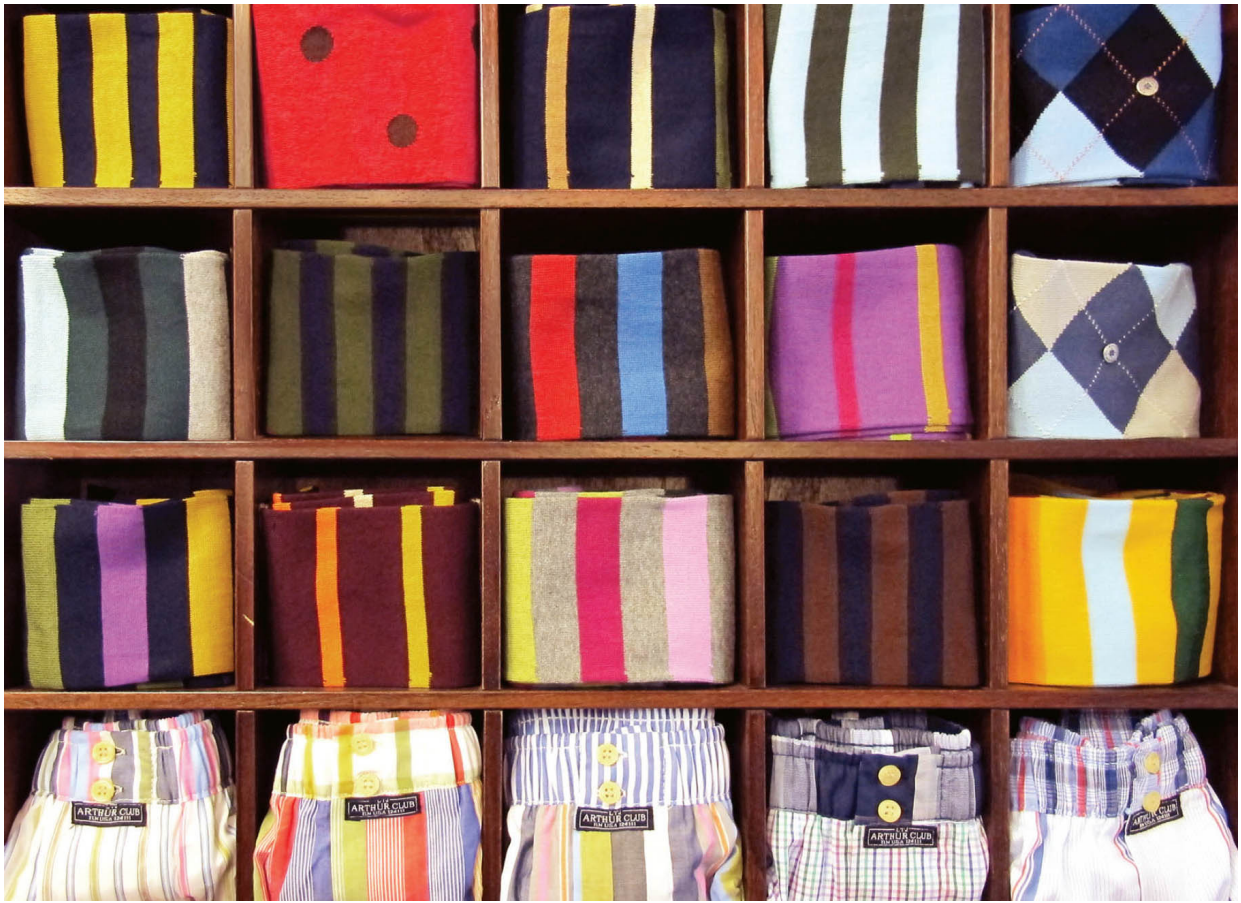
# QUERCIOLI E LUCHERINI

VIA PORTA ROSSA 45R

055 292035

MON 3–7PM; TUE–SAT 9AM–1PM & 3–7PM; CLOSED SUN

In the late 1800s, two Florentines opened a *merceria*—a shop where thread, buttons, embroidery floss, linen, ribbons, and lace were sold, later adding beautiful undergarments to the inventory. The current owner, who took over the shop seventy-five years ago, has continued the tradition, carrying a large assortment of high-quality and unique undergarments for both men and women (while preserving the shop's original carved wooden counter and shelves). The finest camisoles, slips, underwear, socks, and stockings, mostly made in Italy, will make you feel sublime from the inside out.


ARTHUR CLUB
ARTHUR CLUB
ARTHUR CLUB
ARTHUR CLUB

# 4 SIMONE ABBARCHI

BORGO SS. APOSTOLI 16

055 210552

MON 3:30–7PM; TUE–SAT 10:30AM–1PM & 3:30–7PM; CLOSED SUN & AUG

In his elegantly appointed shop near the Piazza Santa Trinità, Simone Abbarchi creates perfectly tailored handmade shirts for men and women, as well as suits, jackets, pants, ties, and scarves, all made to order.

Ranging from the traditional man's dress shirt to cotton and linen trousers in extravagant shades of saffron and watermelon, all are produced in his Fiesole workshop. Allow one month for your order, which can be shipped worldwide. Signor Abbarchi, who learned his trade from his *nonno* (grandfather), travels to London and New York City twice a year, fabric samples in hand, to do fittings for regular clients. The extremely helpful staff speaks English.

FIRENZE
FIRENZE

# THARROS BIJOUX

BORGO SS. APOSTOLI 32R

055 284126 · *tharros.com*

MON 2:30–7:30PM; TUE–SAT 10AM–1PM & 3:30–7:30PM; CLOSED SUN & AUG

If you ever had a secret desire to dress like Eleanora of Toledo in her famous portrait by Bronzino, head straight to Tharros Bijoux. This beautiful shop tucked into Borgo SS. Apostoli showcases jewelry designs inspired by Renaissance paintings (as well as Victorian, Art Nouveau, and Art Deco time periods). Working with garnets, amethysts, emeralds, sapphires, rubies, and lapis lazuli, Carlo Amato creates dazzling museum reproductions of necklaces, earrings, bracelets, pendants, rings, and brooches that are royalty-worthy, yet very affordably priced. Recently the shop has expanded and now features handmade frames, boxes, and candelabras.

## 6 INFINITY

BORGO SS. APOSTOLI 18R

055 2398405 · *infinityfirenze.com*

MON–SAT 10AM–1PM & 2:30–7PM; CLOSED SUN

FOR MORE THAN TWENTY-FIVE YEARS, EUGENIO PROVARONI AND HIS AMERICAN WIFE, JANE, have been crafting distinctive handmade leather purses, belts, and wallets in their workshop on Borgo SS. Apostoli.

Drawing from a vast selection of materials—calf, cowhide, sheepskin, suede, fur, deer, elk, snakeskin, alligator, and crocodile—their creations range from classic to more contemporary styles. Choose from hundreds of varieties of buckles, and the Provaronis will make any size and color belt while you wait. Handbags can be made to your specifications (they will happily add that extra zipper or inner pocket) in one to two weeks.

7

# LAURA NUTINI

VIA LAMBERTESCA 8R

055 2396563

MON 3:30–7PM; TUE–SAT 9:30AM–1PM & 3:30–7PM; CLOSED SUN

FOR STYLISH HANDMADE LINENS, NIGHTGOWNS, LINGERIE, AND HANDKERCHIEFS "*PERsignora/bambina/casa*," as her business card reads, Laura Nutini's shop is not to be missed.

Over the course of decades, Nutini has assembled a group of expert seamstresses who produce handmade, one-of-a-kind creations in the classical tradition. She proudly shows a gossamer nightgown hand-embroidered by an eighty-nine-year-old artisan, which a customer found so enchanting she chose to wear it as a wedding dress. Astonishingly beautiful handsewn monograms are a must-see and are available in a wide variety of styles.

## 8 BIZZARRI

VIA DELLA CONDOTTA 32R

055 211580

MON–FRI 9:30AM–1PM & 4–7:30PM; SAT 9:30AM–1PM; CLOSED SUN & AUG

ALTHOUGH BIZZARRI SEEMS LIKE AN APT NAME FOR THIS QUIRKY SHOP OF VAGUELY MYSTERIOUS glass-fronted dark wooden cabinets, it is in fact named after its nineteenth-century founder, *Dottor* Alessandro Bizzarri. Once inside, you will be mesmerized by the array of test tubes and apothecary jars with neatly typed labels, of spices, extracts, essences, and herbal elixirs. Ask for an *estratto* (extract) of anything from acacia to *zenzero* (ginger) and watch as it is aspirated from a jar using a large calibrated glass straw, then deposited into a tiny glass bottle with an affixed handwritten label. This experience alone is well worth the visit.

BIZZARRI
CASA FONDATA NEL 1842

# 9 FALSI GIOIELLI

VIA DEI TAVOLINI 5R

055 293296

MON 2:30–7:30PM; TUE–SAT 10AM–7:30PM; CLOSED SUN

For over twenty-five years, Silvia Franciosi has been adorning Florentines in *falsi gioielli* (fake jewelry)—bracelets, necklaces, earrings, hairpins, barrettes, and even eyeglass chains—in a riotous spectrum of colors. Created from unusual vintage buttons, crystal, and Plexiglas, they are extremely whimsical and distinctive. While no one will ever mistake this jewelry for precious stones, it is attention-getting nonetheless, and for anywhere between one and sixty euros you can have your own conversation-stopper. Whenever you choose to visit, you will find the staff quietly stringing beads at the back of the shop. Falsi Gioielli has an additional location at Via de' Ginori 34r.

10

## TADDEI

VIA SANTA MARGHERITA 11

055 2398960

MON–SAT 8AM–8PM; CLOSED SUN & AUG

Hidden away on a tiny street across from Casa di Dante is the workshop of the extraordinary artisan Simone Taddei. In the tradition of his father and grandfather, Taddei makes exquisite, highly polished leather boxes in myriad sizes and forms. Working completely alone, Taddei first makes a wooden mold, which is then sanded, covered in calfskin, and stained in a selection of rich colors. From small coin purses to elaborate Louis XIV chests of drawers, Taddei can't ever seem to produce fast enough: "*Questa roba vola dal negozio*," he laughs, barely looking up from his work table. (This stuff flies out of the store.)

## 11 ZECCHI

VIA DELLO STUDIO 19R

055 211470 · *zecchi.it*

MON 3:30–7:30PM; TUE–SAT 8:30AM–12:30PM & 3:30–7:30PM; CLOSED SUN & AUG

THERE'S A GOOD CHANCE THAT ANY RESTORATION WORK IN FLORENCE—OR THROUGHOUT the world, for that matter—has been done using materials from this renowned art supply store. Zecchi carries a dazzling selection of the same beautifully colored dry pigments, gilding supplies, hand-forged sculpture tools, and paintbrushes once used by Renaissance masters. For the more modern-minded artist, a full line of Zecchi's own acrylics, pastels, and colored pencils is also available. Don't miss the *tavolozze per i mancini*—wooden palettes crafted for the left-handed painter, or *camici del pittore*—classic smocks for the artist or restorer.

ZECCHI
OLTREMARE VIOLETTO
GR. SERIES 5
C0811
Violetto di Manganese
Manganese Violet
OLTREMARE ROSA
GR. SERIES 6
C0038
Lacca Rosata
Lake Rose
C0410
Morellone
Morellone Oxide
C1100
Ematite Naturale Rossa
Natural Red Hematite
C0008
Ocra Rossa
Red Ochre
C0801
Terra di Siena Bruciata
Burnt Sienna
C0782
Ocra Calda d'Italia
Italian Warm Ochre
C0813
Terra di Siena Naturale
Raw Sienna
C0784
Ocra Gialla
Yellow Ochre
C0812
Ocra Gialla Chiara
Yellow Ochre Light
C0808
Ocra Gialla Pallida
www.zecchi.it

## 12 PEGNA

VIA DELLO STUDIO 8

055 282701 · *pegnafirenze.com*

MON–SAT 9:30AM–7:30PM; SUN 11AM–2PM

It wouldn't be fair to call Pegna a supermarket. Just steps from the Duomo, this grand *drogheria/mesticheria/salumeria*, as the sign proclaims, has been serving Florentines and tourists alike since 1860. Don't be fooled by the display of toothbrushes and floor cleaners as you enter; as the store unfolds, a tasteful array of international delicacies, from pâté to fine chocolates, comes into view. The salumeria has excellent prepared foods that will ensure that your last supper—on the plane going home—will be a memorable one.

The cheerful, red-aproned staff will help you with your purchases, which can be delivered.

Selezionata da:
Firenze
PEGNA
Dal 1860

# PAPERBACK EXCHANGE

VIA DELLE OCHE 4R

055 293460 · *papex.it*

MON–FRI 9AM–7:30PM; SAT 10AM–1PM & 3:30–7:30PM; CLOSED SUN & MID-AUG

BILLING THEMSELVES AS THE "ANGLO-AMERICAN BOOKSHOP," PAPERBACK EXCHANGE HAS BEEN a fixture in the English-speaking community since 1979, when Florentine Maurizio Panichi, along with his American wife, Emily Rosner, first opened their doors. Located in an airy space in the *centro*, this shop is the source for thousands of titles in English, many relating to Italy (or more specifically to Florence). The helpful, English-speaking staff can order any book from the United States or Britain within two to three working days. As their name implies, Paperback Exchange also sells secondhand books, in good condition and at reasonable prices.

Poetry readings, literary discussions, children's story hour, and community-related events are scheduled on a regular basis.

MARY McCARTHY
THE STONES OF FLORENCE
THE CITY OF FLORENCE
R.W.B. LEWIS
VINTAGE
JEANETTE WINTERSON
THE PASSION
The End of
THE EUROPEAN ERA
1890 to the Present
GILBERT & LARGE
SIXTH EDITION
BERNINI
HIS LIFE AND HIS ROME
FRANCO MORMANDO
THE INFERNO OF DANTE
ROBERT PINSKY
THE DIVINE COMEDY
DANTE
TRANSLATED BY
CLIVE JAMES
The Italian Bak

# MERCERIA SAMBA

VIA SANTA ELISABETTA 10R

055 215193

MON–FRI 9AM–1PM & 2:30–7PM; SAT 9AM–1PM; CLOSED SUN

EHIND THE UNASSUMING FACADE OF THIS SEVENTY-FIVE-YEAR-OLD SHOP IS AN IMPOSING wall of buttons in every conceivable color, style, and material, all carefully arranged by hue. Owners Mita and Francesca Villani proudly estimate the number of *bottoni* in their impressive inventory as "*novantanove per cento italiani*." Looking for thread to match a particular fabric? The *merceria* carries 465 different colors. No matter how many people are crowded into the shop (taking a number is advised), Villani *madre e figlia* will spend whatever time is necessary to guarantee that you leave the shop with just the right button.

## 15 ENOTECA ALESSI

VIA DELL OCHE 27/29/31R

055 214966 · *enotecaalessi.it*

MON–SAT 9AM–7:30PM; CLOSED SUN; CLOSED SAT & SUN IN AUG

AN ENOTECA IS A SHOP SELLING REGIONAL WINES, ALTHOUGH IN THE CASE OF ALESSI, this is pure understatement. Enter this big and bright third-generation shop, glide through aisles and aisles of colorfully packaged biscotti, *caramelle*, and *cioccolatini* (like the foil-wrapped chocolate "sardines" below), and eventually you will find your way to the back, where the wines are featured (along with extra-virgin olive oils, jams, and aged balsamic vinegars.) In the inviting wine cellar downstairs, you can select from over 2,500 labels and savor your choice with an enticing array of cheeses and *salumi*.

LIMONE
LEMON
CASA FONDATA
LEONE
dal 1857
CANNELLA
SPECIALITÀ ITALIANA
MENTA
ANICE
MISTE DIGESTIVE
MISTE DISSETANTI
PASTIGLIE
dal 1857 LEONE
BALSAMICA
FRESCO SOLLIEVO
AROMATICHE
BRUTTI E BUONI
BALSAMICHE
FABBRICA DI PASTIGLIE
POLAR STRONG
EXTRAFORTE
ASSENZIO
ELISIR DELLA FATA VERDE
GAROFANO
DIGESTIVE
VANIGLIA
LIMONE E SALVIA
MISTE DISSETANTI

# WALK 1 ✦ FOOD & DRINK

## MANGIAFOCO

*Borgo SS. Apostoli 26r*

055 2658170 · *mangiafoco.com*

*Lunch & dinner daily · Moderate*

A warm welcome and a rosette of prosciutto on *carta di musica* (a paper-thin Sardinian flatbread) will greet you at this intimate wine bar. Husband and wife Francesco and Elisa serve up good pastas, salads, and *salumi*, complemented by house wines and olive oil.

## CARAPINA

*Via Lambertesca 18r*

055 291128 · *carapina.it*

*Tue–Sun noon–9pm; closed Mon · Inexpensive*

In the tradition of the best ice cream makers, this tasty little artisan gelateria tucked into a small street "fifty meters from the Ponte Vecchio, Piazza Signoria, and the Uffizi gallery" uses fresh, high-quality, seasonal ingredients to make small batches daily. Ask for the fan-shaped business card, which converts most ingeniously into a cone holder.

## 'INO

*Via de' Georgofili 37r*

055 219208

*11:30am–4:30pm daily · Moderate*

Short for *panino*, here the freshest focaccia meets up with the finest cheeses, cured meats, marinated fish, grilled vegetables, and sauces: saffron, zucchini, truffle, sweet, and spicy. Choose from the expansive menu or the panino of the day, or, better yet, concoct your own. Perch on one of the stools in the back, or take away and enjoy in a picturesque piazza.

## GUCCI MUSEO

*Piazza della Signoria 10*

055 75923827

*10am–11pm daily (cafe); Noon–3pm & 7–10pm daily (restaurant) · Moderate*

Located on the ground floor of the Gucci museum, this bookstore/restaurant/caffè offers sustenance all day, seven days a week, with a repertoire of house-baked bread, composed salads, and traditional pastas, all made with fresh, often organic ingredients. If you are looking for alfresco dining in the Piazza Signoria, this is one of the few places where you will find both a view *and* good food, for lunch or dinner.

## E VINI E VECCHI SAPORI

*Via dei Magazzini 3r*

055 293045

*Mon–Sat 12:30–2:30pm; 7:30–10pm; closed Sun · Moderate*

*Mamma* in the kitchen, *Papà* serving wine and slicing cheese, and quick, competent *figlio* Tommaso waiting tables and handwriting the delicious, daily changing menu (advising *no pizza–no steak–no ice*): all adds up to home cooking at its best. Reserve ahead; this small eatery fills up quickly.

## F IL CERNACCHINO

*Via della Condotta 38r*

055 294119

*9am–7:30pm; closed Sun · Inexpensive*

The bustling family-run Cernacchino features an inexpensive, daily changing menu, served quickly,

for those on the run: hearty and satisfying panini, salads, soups, risottos, pastas, and house-made cakes. The signature dish is a hollowed crusty roll filled with an overflowing ladleful of sausage and greens, *lampredotto* (tripe), or meatballs. Seating upstairs.

## I DUE FRATELLINI

*Via dei Cimatori 38r*

055 2396096

*8am–8pm; closed Sun · Inexpensive*

When the awning is down, there is no evidence of the name; just look for a lively crowd standing in the street, eating happily. I Due Fratellini serves fresh, delicious panini out of this literal hole in the wall in twenty-seven different varieties. A sandwich and a glass of decent Chianti will set you back only a few euros. Roman numerals on wooden shelves on the exterior wall will help you locate your glass after you set it down.

## RIVOIRE

*Piazza della Signoria 5*

055 214412

*8am–midnight; closed Mon · Moderate*

For more than one hundred years, this elegant, family-run caffè has been the meeting point for morning cappuccino and pastry, winter afternoon hot chocolate (thick, dark, and topped with freshly whipped cream), celebratory *spumante*, and pre-dinner *aperitivi*. Pastries and prize-winning chocolates are irresistible, and made on the premises. Sit inside or out and take in the beauty of the historic Piazza Signoria.

## PERCHÉ NO!

*Via dei Tavolini 19r*

055 2398969 · *percheno.firenze.it*

*11am–10:30pm; closed Tue · Inexpensive*

Perché No! (why not!) has been making gelato without coloring, preservatives, or emulsifiers since 1939. All the classic flavors are served, in cups and cones, with additional *panna*, or whipped cream, if desired. According to local lore, Via dei Tavolini was the first street in the *centro* to get postwar streetlights, so that the American soldiers could find their way to this beloved gelateria.

## COQUINARIUS

*Via delle Oche 11r*

055 2302153 · *coquinarius.it*

*12:30–3:30pm & 6:30–10:30pm daily · Moderate*

This very comfortable wine bar is ideal for a light meal at just about any time of the day. Eighteen kinds of salads (many of which are vegetarian) are on the menu, as well as crostini, unusual ravioli, and a good selection of wines by the glass. Very friendly service.

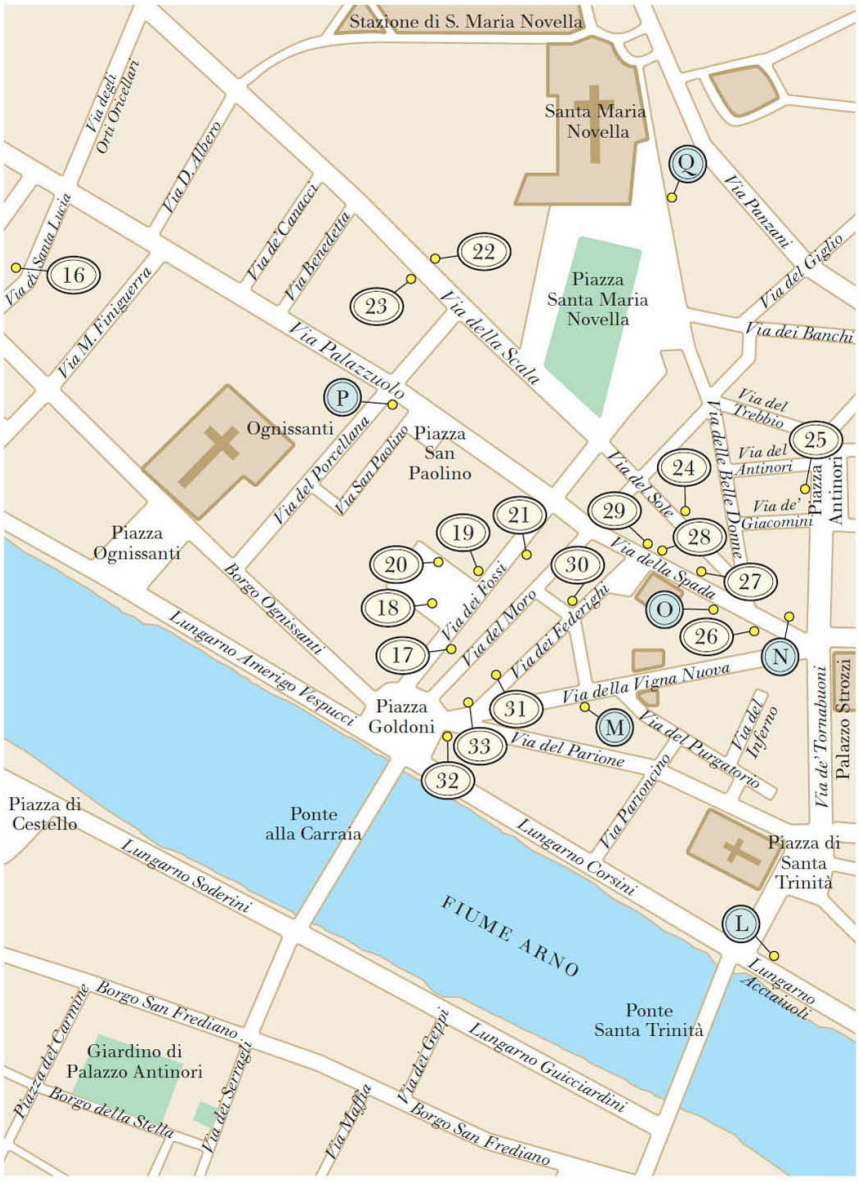
## ALLE MURATE

*Via del Proconsolo 16r*

055 240618 · *allemurate.it*

*Lunch & dinner daily · Moderate*

This historic building, with frescoes from the thirteenth century, has been beautifully restored as a setting for chef Giovanna Iorio's inspired cuisine. The sixteen-euro lunch is arguably the best deal in Florence: a satisfying four-course meal in a serene atmosphere with attentive service. Keep in mind that the extensive dinner menu is significantly pricier.


Stazione di S. Maria Novella
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Via D. Albero
Via de' Canacci
Via Benedetta
Via de' Santa Lucia
Via M. Finiguerra
Via della Scala
Via Palazzuolo
Via del Porcellana
Via San Paolino
Piazza San Paolino
Ognissanti
Piazza Ognissanti
Borgo Ognissanti
Lungarno Amerigo Vespucci
Piazza Goldoni
Via dei Fossi
Via del Moro
Via dei Federighi
Via della Vigna Nuova
Via del Parione
Via del Purgatorio
Via del Inferno
Via Parioncino
Via de' Tornabuoni
Palazzo Strozzi
Via Panzani
Via del Giglio
Via dei Banchi
Via del Trebbio
Via del Antinori
Piazza Antinori
Via delle Belle Donne
Via de' Giacomini
Via del Sole
Via della Spada
Piazza di Cestello
Ponte alla Carraia
Lungarno Soderini
FIUME ARNO
Lungarno Corsini
Piazza di Santa Trinità
Ponte Santa Trinità
Lungarno Acciaiuoli
Borgo San Frediano
Giardino di Palazzo Antinori
Piazza del Carmine
Borgo della Stella
Via dei Serragli
Via Maffia
Via dei Geppi
Lungarno Guicciardini
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SHOPS

Saskia

Epoca

La Corte

Il Cancello

Tiziana Alemanni

Art & Libri

Officina Profumo Farmaceutica di Santa Maria Novella

Dolceforte

All'Arte del Bronzo

Loretta Caponi

Grevi

Coltelleria Galli

Aprosio & Co

Tip Tap

La Bottega della Frutta

Simone Righi

Anichini

Marioluca Giusti

FOOD & DRINK

Il Borro

Caffè Amerini

Giacosa Caffè (Cavalli Caffè)

Marione

Ostaria dei Centopoveri

Shake Caffè

## 16 SASKIA

VIA DI SANTA LUCIA 24R

055 293291 · *saskiascarpesumisura.com*

MON–FRI 9AM–1PM & 3:30–7PM; SAT 9AM–1PM; CLOSED SUN

"I HAVE BEEN OBSESSED WITH SHOES EVER SINCE I WAS A LITTLE GIRL IN BERLIN," LAUGHS the redheaded Saskia, whose luminous shop/workshop is filled with magnificently crafted shoes suspended on wires, seemingly dancing through the room. Learning the best of European shoe traditions, she apprenticed with an English-trained Hungarian shoemaker, then with the finest artisan in Florence, opening her eponymous shop on Via di Santa Lucia fourteen years ago.

Want your own *scarpe su misura*? Prepare to invest a little time (and expense). First, a custom wooden last is made. Then, style, color, and materials are chosen. Several fittings and six months later, you will have your own pair of dream shoes, well worth the wait.

While many of Saskia's clients are men, she occasionally makes shoes for women as well.

17 EPOCA

VIA DEI FOSSI 6R

055 216698 · *epocavintage.it*
MON–SAT 10AM–7:30 PM; SUN 3:30–7:30PM

## LA CORTE

VIA DEI FOSSI 7R *(inside courtyard)*

335 1252058
MON–SAT 10AM–1PM & 3–7PM; CLOSED SUN & AUG

## IL CANCELLO

VIA DEI FOSSI 13R

055 2399899 · *antiquariatoilcancello.com*
MON–SAT 10AM–1:30PM & 2:30–7PM; CLOSED SUN & AUG

FOR THE VINTAGE CLOTHING AFICIONADO, LOOK NO FURTHER THAN VIA DEI FOSSI, where three unique shops showcase French and Italian designer attire for women and men: dresses, suits, hats, shoes, and accessories—from 1900s sequined evening gowns to psychedelic-patterned 1960s minidresses, all in mint condition.

OSCAR
OSCAR
FERRAGAMO
FERRAGAMO
FERRAGAMO
FERRAGAMO

# TIZIANA ALEMANNI

VIA DEI FOSSI 7R *(inside courtyard)*

327 6745143 · *tizianaalemanni.it*

BY APPT

THE RAVEN-HAIRED, DOE-EYED TIZIANA ALEMANNI CAME TO FLORENCE FROM HER native Sicily, where her family works in the knitting industry, to establish her *sartoria* (dressmaking shop). Alemanni's love affair with fabric is evident: silk, linen, velvet, wool, mohair, cashmere, brocade, lace, iridescent silk, and floating chiffon are used in striking and unusual ways. (Imagine a soft azure velvet dress with knitted sleeves, lined in rose-colored satin.) Everything in the shop—pants, skirts, dresses, suits, jackets, and evening wear—is of her own design and is exquisitely finished with distinctive stitching, buttons, and linings. You may buy off the rack or work with her to fashion your very own dress or evening gown, at comparatively reasonable prices.

"*Le donne scoprono quanto sono veramente belle con i miei vestiti*," observes the *sarta*. (Women discover how beautiful they really are in my clothes.)

# 21 ART & LIBRI

VIA DEI FOSSI 32R

055 264186 · *artlibri.it*

MON–SAT 9:30AM–1PM & 3:30–7:30PM; CLOSED SUN & TWO WEEKS IN AUG

LFREDO LUPI HAS SOLD BEAUTIFUL ART BOOKS FROM THIS SPACIOUS, BRIGHTLY LIT SHOP for close to twenty years. In addition to an extensive international inventory of new and antiquarian books on fine arts, photography, interior design, and architecture, Art & Libri also carries a large selection of monographs and catalogs, as well as books on the history of Florence. The knowledgeable and helpful staff speaks English and can special order publications from around the world. You can browse to your heart's content at this shop, which also has branches in Rome and Paris.

castris
vallini
SilvanaEditoriale
SQUARCI D'

# 22 OFFICINA PROFUMO FARMACEUTICA DI SANTA MARIA NOVELLA

VIA DELLA SCALA 16

055 216276 · *smnovella.it*

MON–SUN 9AM–8PM

You may have seen these exquisitely packaged soaps, lotions, and potions in other locales, but a trip to the source is an experience not to be missed. Enter this cool, dark, seventeenth-century temple of *profumi* and you will find yourself transported to a sensuous other dimension.

A short distance from the church and piazza of the same name, Officina Profumo Farmaceutica di Santa Maria Novella is one of the world's oldest pharmacies. The Dominican fathers, who first arrived in Florence in 1221, collected herbs from the courtyard garden to create their own medicines for the monastery's infirmary and then opened to the public in 1612.

A black-jacketed tribunal of sales clerks will assist you with the endless and enticing inventory of the Officina's essences and perfumes, which are still prepared according to the original formulas developed in 1500 for Caterina de' Medici. Printed lists of the *farmacia*'s offerings are available in every imaginable language and will guide you to a host of discoveries: Aceto dei Sette Ladri (Vinegar of the Seven Thieves), whose recipe dates back to 1600, is still a favorite antidote for fainting spells. Acqua Antisterica, today sold as Acqua di Santa Maria Novella, for "a sedative and antispasmodic effect," was created by Fra'Angiolo Marchissi in 1614. The Acqua di Rose, a tonic to soothe red eyes, and the Pasta di Mandorle, a fragrant almond hand cream, are as beautiful as they are effective.

In honor of the four hundredth anniversary of the farmacia, the space has greatly expanded to include the restored fourteenth-century frescoed chapel, while the offerings have broadened to include beautifully packaged chocolates, biscotti, fruit preserves, teas, honeys, and liqueurs.

## 23 DOLCEFORTE

VIA DELLA SCALA 21R

055 219116 · *dolceforte.it*

MON & WED–SAT 10AM–1PM & 3:30–7:45PM; TUE 3:30–7:45PM; CLOSED SUN

After a trip to the holy sanctuary of *PRO-FUMI* at Santa Maria Novella, indulge your senses further at Dolceforte. In winter, this sweet shop features fine chocolates (primarily from Tuscany). Purists will delight in Tuscan favorites such as Amedei (from an area outside of Pisa dubbed the "Valley of Chocolate") or an oversized tube of Gianduioso—the seductively squeezable hazelnut-chocolate cream. After Easter, when the temperature is less favorable for chocolate, marzipan makes an appearance, as do the finest artisan pastas, biscotti, and a selection of delicious jams and pestos from the best producers in Tuscany, Liguria, and Sicily.

AMARETTI
SPECIALITÀ
SASSELLO
AMARETTI
SPECIALITÀ
SASSELLO

# ALL'ARTE DEL BRONZO

VIA DEL SOLE 13R

055 283518 · *rafanellibronzisti.it*

TUE–SAT 10AM–1PM & 3–7PM; CLOSED SUN, MON & AUG

NONNO RAFANELLI STARTED HIS FOUNDRY IN A SMALL TOWN NORTH OF FLORENCE SIXTY-four years ago, smelting and producing bronze and brass door handles, drawer pulls, hooks, and ornaments for furniture. He probably never could have imagined that his sons, and his sons' sons, would have carried on the business and opened a charming, expansive store on Via del Sole. Here, in addition to the original classical ornaments, this new generation of Rafanellis produces bed frames, lamps, chandeliers, coatracks, and door buzzers, supplying these expertly crafted historical designs to clients all over the world.

H 7
68,00
H 8
73,00
H 9
38,00
H10
68,00
H12
56,00
H15
58,00
H 11
71,00

# LORETTA CAPONI

PIAZZA ANTINORI 4R

055 213668 · *lorettacaponi.com*

MON 3:30–7:30PM; TUE–SAT 9AM–1PM & 3:30–7:30PM; CLOSED SUN; CLOSED SAT AFTERNOON IN AUG

ELITE FLORENTINES HAVE BEEN ENHANCING THEIR HOMES WITH LORETTA CAPONI'S creations since 1966. Although best known for her delicate embroidery, she also makes beautiful nightgowns and bathrobes in a variety of colors, styles, and lush fabrics. This enchanting space, with highly polished floors and rose-garland-frescoed ceilings, features racks of lovely lace christening gowns, flower girl dresses, gossamer blouses, beribboned hats, and smocked outfits. The signature embroidery graces tablecloths, pillows, bedspreads, napkins, and guest towels. Caponi tells of one client who sent over a porcelain dinner plate to have its wisteria design replicated on an oversized tablecloth and napkins. Then there was the rush order for a golf-themed tablecloth that "had us embroidering blades of green grass late into the night."

## 26 GREVI

VIA DELLA SPADA 11/13R

055 264139 · *grevi.it*

MON–SAT 10AM–8PM; CLOSED SUN

THIS TINY, FOURTH-GENERATION *CAPPELLERIA* IS A CELEBRATION OF STYLISH HATS FOR MEN, women, and children, all woven and crocheted by master craftsmen in Grevi's workshop in nearby Signa since 1875. Wool, felt, velvet, straw, organza, and cotton are expertly crafted with fanciful flowers, appliqués, and embroidery into delicious works of art in a spectrum of colors, according to the season. Delicate bonnets, gloves, and *passate* (hairbands) for children are hard to resist. Equally delightful handbags and fans are also available. The friendly staff speaks English and will be happy to ship your purchases home for you.

# COLTELLERIA GALLI

VIA DELLA SPADA 26R

055 282410

MON–SAT 9AM–1PM & 3–7:30PM; CLOSED SUN & AUG

"*MI PUOI METTERE NEL LIBRO SE NON MI DA PIÙ LAVORO*," SAYS FILIPPO GALLI. (YOU can put me in the book as long as I don't get any more work.) His tiny shop houses an encyclopedic collection of knives and scissors of every possible type and size. Galli sharpens utensils for most residents of the neighborhood, and he supplies restorers, tailors, barbers, chefs, bookbinders, gardeners, and manicurists citywide. Following Italian tradition, Galli carries the finest shaving supplies: soaps, creams, brushes, and razors, along with toothpaste and toothbrushes. While browsing the shop, you are bound to observe any number of locals dropping in to buy a potato peeler. "*Il migliore che c'è*," they say. (The best there is.) They may well be right.

WÜSTHOF
WÜSTHOF
WÜSTHOF

28

## APROSIO & CO

VIA DELLA SPADA 38R

055 2654077 · *aprosio.it*

MON–SAT 10:30AM–7:30PM; CLOSED SUN

For over twenty years, Ornella Aprosio has created breathtaking designs of delicately woven glass jewelry and accessories. A team of experienced artisans works with minute Murano glass beads and Bohemian crystals, from Venice and the Czech Republic, respectively, to create exquisite earrings, bracelets, necklaces, brooches, purses, gloves, and hats, using traditional techniques such as weaving, crochet, needlepoint, and knitting. Aprosio, who draws her inspiration from nature, uses themes of flowers, fruits, insects, and the sea, offering a contemporary interpretation of an ancient craft. If you don't happen to find the particular color or size that you are looking for, your bauble can be made to order.

## 29 TIP TAP

VIA DELLA SPADA 50R

055 2398488

MON 3:30–7:30PM; TUE–SAT 10AM–1PM & 3:30–7:30PM; CLOSED SUN

TIP TAP KEEPS THE FEET OF LOCAL *BAMBINI* IN STYLE FROM BIRTH TO SIZE EIGHT (WHICH means that some lucky grown-ups can shop here as well). Every pair of beautiful shoes in this sliver of a shop on Via della Spada is made in Italy. The extensive selection includes lace-ups, slip-ons, sandals, boots, and slippers. All of the classic styles are kept in constant supply, and, in addition, the iconic Friulane—handmade velvet slippers from the Friuli region in the north—are available in a selection of colors. Tip Tap also features colorful, buttery-soft cashmere scarves and a line of charmingly classic hats made from straw and felt.

# LA BOTTEGA DELLA FRUTTA

VIA DEI FEDERIGHI 31R

055 2398590

MON–SAT 8:30AM–7:30PM; CLOSED SUN & AUG; CLOSED SAT AFTERNOON IN JUN AND JUL

LETI AND HER HUSBAND, FRANCESCO, HAVE BEEN SATISFYING THE NEIGHBORHOOD APPE-tite for thirty-three years with this little shop of culinary delights, where a bicycle parked outside greets customers with a basket of fresh flowers and produce of the day. Inside, you will find *il meglio di Firenze:* quite simply, "the best" in fresh seasonal fruits and vegetables, artisan cheeses, *salumi*, and fragrant crusty bread that the couple routinely picks up from their own baker on the way to the shop each morning. The overflowing antique shelves beautifully showcase artisan pastas, biscotti, jams, sauces, chocolates, olives, crackers, artisan beers, and carefully selected wines (along with the occasional Italian proverb). Everything you need for a gourmet picnic can be found here—or ask Leti to prepare a sure-to-be-appreciated gift basket.

FRANTOIO DI SANT'AGATA D'ONEGLIA

## SIMONE RIGHI

VIA DEI FEDERIGHI 7R

055 211015 · *simonerighi.it*

MON 9:30AM–1PM; TUE–SAT 9:30AM–1PM & 3:30–7:30PM; CLOSED SUN & AUG

A GENTLEMAN COULD WALK INTO THIS ELEGANT SHOP STARK NAKED AND LEAVE perfectly dressed, from head to toe, for any occasion. For more than thirty years, Simone Righi has delighted in dressing his customers with fine jackets, shirts, vests, sweaters, coats, gloves, hats, scarves, shoes, socks, and ascots in luscious fabrics and subtle colors. The dapper Signor Righi, always impeccably attired, serves as the best advertising for this shop. He draws from the two great Italian tailoring traditions, Neapolitan and Florentine, embracing elegance and ease in fashion.

Every item of clothing can be ordered in any size, color, and material, with specifications for lining, stitching, and trim. "*Ognuno ha la sua storia*," Righi purrs. (Every man has his own story. I am just here to help realize his potential.)

## 32 ANICHINI

VIA DEL PARIONE 59R

055 284977 · *anichini.net*

MON 3:30–7:30PM; TUE–SAT 9:30AM–1:30PM & 3:30–7:30PM; CLOSED SUN

TO DRESS A CHILD WELL IS THE ITALIAN WAY OF SHOWING LOVE. *BAMBINI* SHOULD BE AS fashionable as their parents! From 1912 the Anichini name was synonymous with beautiful camisoles. They later started outfitting children, and today, a fourth generation carries on the tradition. This charming shop (with stuffed bears and rabbits peeking out everywhere) stocks alluring Italian and French designs for newborns up to twelve-year-olds. Most of the sweaters, coats, jackets, party dresses, shirts, pants, hats, headbands, and socks, all in natural materials, are produced locally, specifically for the shop, and can be special ordered and shipped worldwide.

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# MARIOLUCA GIUSTI

VIA DELLA VIGNA NUOVA 88R

055 2399527 · *mariolucagiusti.com*

TUE–SAT 10AM–1:30PM & 3–7PM; SUN & MON 3–7PM; CLOSED SAT & SUN IN AUG

SCION OF A STORIED FLORENTINE FAMILY, MARIOLUCA GIUSTI WORKS WITH A JEWEL-toned acrylic that looks and feels astonishingly like glass, fashioning goblets, pitchers, ice buckets, salad bowls, cake stands, serving trays, candlesticks, oil and vinegar cruets, lamp bases and shades, and even wastebaskets in a kaleidoscopic array of colors. Should you happen to find yourself a guest at the chic Tuscan seaside resort Il Pellicano, or the Philippe Starck–designed Mama Shelter in Paris, you will most likely be sipping wine from a Giusti goblet. Better yet, visit this shop on the Via della Vigna Nuova and select from twelve different styles (from Victoria and Albert to La Dolce Vita) in vibrant shades of red, royal blue, green, purple, fuchsia, silver, gold, and amber.

## IL BORRO

*Lungarno Acciaiuoli 80r*

055 290423

*10am–10pm daily; closed Mon in winter · Moderate*

Il Borro is the Ferragamo estate restaurant, serving light, imaginative dishes using produce from their own gardens as well as other small local farms. Open all day for breakfast, lunch, and dinner. Sit in the back and watch the chef make his magic in the inviting glassed-in kitchen.

## CAFFÈ AMERINI

*Via della Vigna Nuova 63r*

055 284941

*Breakfast, lunch &* aperitivi *daily until 9:30pm · Moderate*

Don't even *think* of asking for a menu. "*Il menù è la vetrina*," greets your host. In other words, choose from the glass case, place your order with the chic, black-shirted young man behind the counter, find a seat, eat, pay. Amerini is known for its fast service, fresh *insalatone* (big salads), and panini, but especially for the glamorous clients, many of whom are impeccably dressed shop clerks from nearby Via de' Tornabuoni, eating lunch with their sunglasses on. You'll want to stay all day for the nonstop parade of fashion.

## GIACOSA CAFFÈ (CAVALLI CAFFÈ)

*Via della Spada 10r*

055 2776328

*Mon–Sat 8am–8:30pm; Sun 12:30–8pm · Moderate*

"Sweets, pastries, wines and spirits, restaurant, tea room, chocolate factory. Licensed furnishers to the Royal family since 1815." So reads the original letterhead for the famed Giacosa Caffè. When designer Roberto Cavalli bought the building in 2002, the locals protested so loudly that the caffè was kept open. Although now in a smaller, more modern space, Giacosa has maintained its high standards for cappuccino, pastries, sandwiches, light lunch, and *aperitivi*. This is still the place where the Florentine elite meet, along with those who appreciate a good espresso and people watching.

## MARIONE

*Via della Spada 27r*

055 214756

*Lunch & dinner; closed Sun · Inexpensive/Moderate*

Hanging prosciuttos welcome you upon entering this warm, lively restaurant, where locals come for good homemade pastas and *ribollita* (a hearty Florentine bread-and-vegetable soup). Lunch service is cordial albeit rushed; arrive early.

## OSTARIA DEI CENTOPOVERI

*Via Palazzuolo 31r*

055 218846

*Lunch & dinner daily until 11pm · Inexpensive*

The daily-changing, ten-euro lunch menu, featuring two courses plus wine and water, is one of the best deals in town. Pizzas and a large à la carte menu are also available. Dinner offers a more complete (and more expensive) selection, as well as pizzas. No pizza at lunch Saturday or Sunday.

## SHAKE CAFFÈ

*Via degli Avelli 2r (east edge of Piazza Santa Maria Novella)*

055 295310

*7am–8pm daily (until 11pm in Jul & Aug) · Inexpensive*

A healthy alternative for breakfast or a light meal, Shake Caffè makes refreshing smoothies and juices using fresh fruits and vegetables, and is one of the few caffès to offer rice, soy, and almond milks. Enjoy tasty wraps, salads, pastries, and gelato while sitting outside at no extra charge.

Piazza della Indipendenza
Via della Fortezza
Via Nazionale
Via XXVII Aprile
Via San Zanobi
Via Santa Reparata
Via Faenza
Via San Gallo
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Via Chiara
Via Panicale
Via Guelfa
Via Taddea
Via Fiume
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Via dell'Ariento
Piazza del Mercato Centrale
Via Rosina
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Via degli Alfani
Via Nazionale
Via Faenza
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Via Sant'Antonio
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Via della Stufa
Via de' Ginori
V
Via Cavour
Palazzo Medici Riccardi
Via del Canto de' Nelli
Via Ricasoli
Piazza dell'Unità Italiana
Via dell'Amorino
Cappelle Medicee
Piazza San Lorenzo
Via dei Pucci
Via dei Conti
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Via dell'Alloro
Via Zannetti
34
Borgo San Lorenzo
Via de' Martelli
Via del Giglio
Via dei Cerretani
Piazza San Giovanni
Via Tedalda
Via degli Agli
Via de' Pecori
Via Roma
Piazza del Duomo
Via dei Pescioni
Via del Campidoglio
Via de' Tosinghi
Via delle Oche
Via dei Calzaiuoli
Via dello Studio
Piazza della Repubblica

SHOPS

Penko

Ceramiche Ricceri

Alinari

Alice's Masks Art Studio

Mondo Albion

Maselli

Fiori del Tempo

FOOD & DRINK

Lobs

Antica Pasticceria Sieni

Casa del Vino

Sergio Gozzi

Le Botteghe di Leonardo

Pepò

## 34 PENKO

VIA ZANNETTI 14R

055 211661 · *paolopenko.com*

TUE–SAT 9:30AM–1:30PM & 3:30–7:30PM; CLOSED SUN & MON

RING THE BUZZER AT THE DOOR OF THIS SHOP, AND THE LOWERED HEAD OF EACH family member will look up from a fine piece being handcrafted in gold, silver, or precious stones. Earrings, necklaces, medallions, and unique decorative pieces are made with expertise, using antique tools. Penko is known for a signature "Florentine ring": a lacy yellow- and white-gold band incised by hand so it sparkles. The necklaces of small hammered gold rings are from an ancient Etruscan design. Purchase a reproduction of the famous gold florin of 1252, and they will mint it for you while you watch. *Proprietario* Paolo Penko is eloquent and knowledgeable, making each visit even more memorable.

oro giallo
Perle ø 6
Ottocentesco

## 35 CERAMICHE RICCERI

VIA DEI CONTI 14R

055 291296 · *riccericeramica.com*

MON–SAT 10AM–1PM & 3–7PM; CLOSED SUN & PART OF AUG

POPPIES, SUNFLOWERS, GRAPES, AND LEMONS ALL COME TO LIFE IN AN EXPLOSION OF color in this diminutive shop. For eight generations, the Ricceri family has produced at their workshop in the Chianti area these lovely hand-molded and hand-painted pitchers, plates, bowls, trays, cups, vases, and lamps in a variety of shapes and sizes with lead-free glazes. Choose from Florentine Renaissance, medieval, and botanical designs. Ricceri is happy to take special and personalized orders. The shop's guaranteed shipping policy will spare you the effort of trying to cram a set of dishes into your luggage, and ensure that your ceramics will arrive safely to grace your table.

## ALINARI

LARGO ALINARI 15

055 23951 · *alinari.com*

MON & FRI 9AM–1PM; TUE, WED, THU 9AM–1PM & 2–6PM; CLOSED SAT & SUN

FOUNDED IN 1852, FRATELLI ALINARI IS THE OLDEST PHOTOGRAPHIC ARCHIVE IN THE world. Housed in the shop along with the collection are books, exhibition catalogs, postcards, tote bags, calendars, magnets, notebooks, notepads, and bookmarks as well as matted and framed prints, all culled from the massive archive of beautiful black-and-white images—from iconic portraits to vivid landscapes, from Antonioni to Zimbabwe. Prints (in either black-and-white or sepia) can be custom ordered from the original glass-plate negatives.

Note: Alinari is easy to miss. Largo Alinari is at the intersection of Via Nazionale and Via Fiume, one block from the Piazza della Stazione. Look for number 15. If you are very tall or alert, you may spot a sign above the building entrance. Walk straight back to the courtyard, and look for the shop on the right.

Fratelli Alinari
dal 1852
FOTO D'EPOCA
STAMPE D'ARTE
EDIZIONI FOTOGRAFICHE

## 37 ALICE'S MASKS ART STUDIO

VIA FAENZA 72R

055 287370 · *alicemasks.com*

MON–SAT 9AM–1PM & 3:30–7:30PM; CLOSED SUN

NO, YOU HAVEN'T JUST BEEN AIRLIFTED INTO VENETIAN CARNEVALE. AGOSTINO DESSI, the Sardinian-born artist, has been designing and producing papier-mâché masks in his Florence studio for over three decades. This shop hosts an ever-changing parade of devils and angels, suns and moons, rabbits, cats, birds, camels, harlequins, and Pinocchios; a face to suit your every mood. In 1997, *Professor* Dessi was joined by his daughter Alice, who works alongside her father at the back of the shop and conducts a mask-making workshop during the last week of every month. The duo's internationally known masks are used for theater, film, and, of course, Carnevale in Venice.

# MONDO ALBION

VIA NAZIONALE 121R

055 282451 · *mondoalbion.it*

MON–SAT 10AM–1PM & 3–7PM; CLOSED SUN & AUG

In a city overrun with shoe stores, mondo albion is without question the most unusual. With his long white beard and eclectic wardrobe, Signor Albion has been designing handmade shoes that defy description for over half a century. While his *calzaiolo* works at his craft at the front of the shop, the affable Albion holds court amid hundreds of distinctive pairs of colorful sandals, pumps, platforms, and boots—some perfect as Halloween attire, others quite wearable and comfortable. Still others are emblazoned with his distinctive prose, which also happens to appear on whatever he is wearing that day. Example: "*Meglio camminando, genio permettendo.*"(Better walking, genius permitting.) No matter what your experience, you are likely to leave the shop with a unique pair of shoes (gondola-shaped slippers, anyone?) and an unforgettable tale to go with them.

RESIDENCE
FIRENZE
LONDON
ALBION

## 39 MASELLI

VIA DE' GINORI 51R

055 282142 · *cornicimaselli.it*

MON–SAT 9AM–1PM & 3:30–7:30PM; CLOSED SUN & AUG

FROM THE AGE OF FOURTEEN, GABRIELE MASELLI KNEW THAT HE WANTED TO MAKE FRAMES, but his father, a seller of antique prints, insisted that his son finish school instead. By the time Maselli graduated, he was a specialist in carving and gilding wooden frames. His intimate shop is filled floor to ceiling with more than six hundred designs. He can copy, repair, or find the perfect solution for any picture or object that needs a flawless setting. In addition, he does meticulous restoration work for churches (the Vatican included), museums (the Uffizi), and private collections, where he finds that "so often the frame is a work of art in itself." In Maselli's case, this is most certainly true.

40

# FIORI DEL TEMPO

VIA DE' GINORI 27R

055 217639

MON–SAT 10AM–2PM; 3:30–7:30PM; CLOSED SUN

FRANCESCO DAIDDA STARTED GOLDSMITHING SCHOOL AS A TEENAGER AND OPENED HIS first shop soon thereafter. Using gold-leafed silver, river pearls, and semiprecious stones such as coral, amethyst, malachite, tiger's eye, lapis lazuli, quartz, and jade, Daidda creates unique necklaces, rings, and pins, although earrings are the true standouts. In addition to his reproductions of antique and Art Deco pieces, he has also created a delightful series of contemporary resin pieces in classical shapes using vivid color combinations. His workshop is directly behind the antique wooden counter in this vaulted-ceilinged shop, which allows him to take special requests and orders on the spot. Ask for his handwritten business card, which is adorned with a crimson spot of sealing wax.

# WALK 3 ✦ FOOD & DRINK

## LOBS

*Via Faenza 75r* 055 212478
*Lunch & dinner daily · Moderate*

Fresh fish, deliciously and simply prepared, is a pleasant departure from typical Florentine carnivore fare at Lobs (as in *lobster*). A welcoming glass of Prosecco, maritime decor, and illuminated globes on the tables add to the charm. Good pastas are served at lunch.

## ANTICA PASTICCERIA SIENI

*Via Sant'Antonio 54r*

055 213830 · *pasticceriasieni.it*
*7:30am–7:30pm daily · Inexpensive*

Since 1909 this corner store has been serving coffee to the workers operating the stands at the nearby San Lorenzo market. Pastries, sandwiches, and ample seating. Try the *cantucci*, the classic Tuscan biscotti, with your espresso.

## CASA DEL VINO

*Via dell'Ariento 16r*

055 215609 · *casadelvino.it*
*Mon–Fri 9:30am–3:30pm & 5:30–8pm; Sat 10am–3:30pm; closed Sun · Inexpensive*

A comfortable space with dark, carved wooden cabinetry and marble floors, Gianni Migliorini's classic wine bar is a lively refuge in the teeming San Lorenzo market. For a quick lunch or *aperitivo*, stand up at the bar and choose from a dozen reds or whites, or try the house Prosecco. Order from the extensive selection of delicious four-euro panini and crostini, and get a recommendation for a wine to pair with it.

## SERGIO GOZZI

*Piazza San Lorenzo 8r*

055 281941

*Lunch & dinner daily · Moderate*

Since 1915 generations of Gozzi have continued with the same winning no-frills formula: the satisfying fare on their daily changing menu (choices of *primi*, *secondi*, and *contorni*) is served quickly, with banter. The citations on the door and daily crowd of locals attest to Gozzi's bravura.

## LE BOTTEGHE DI LEONARDO

*Via de' Ginori 21r*

055 285052

*Nov–May: 12:30–8:30pm; Jun–Oct: noon–11:30pm; closed Sun · Inexpensive*

Leonardo is passionate about gelato-making and uses only the finest ingredients: milk from the mountain dairies of Trentino, Domori chocolate from Ecuador, pistachios from Bronte in Sicily. Can't decide? Opt for "Contemplation": three cups of different flavors in an elegant carry-out box.

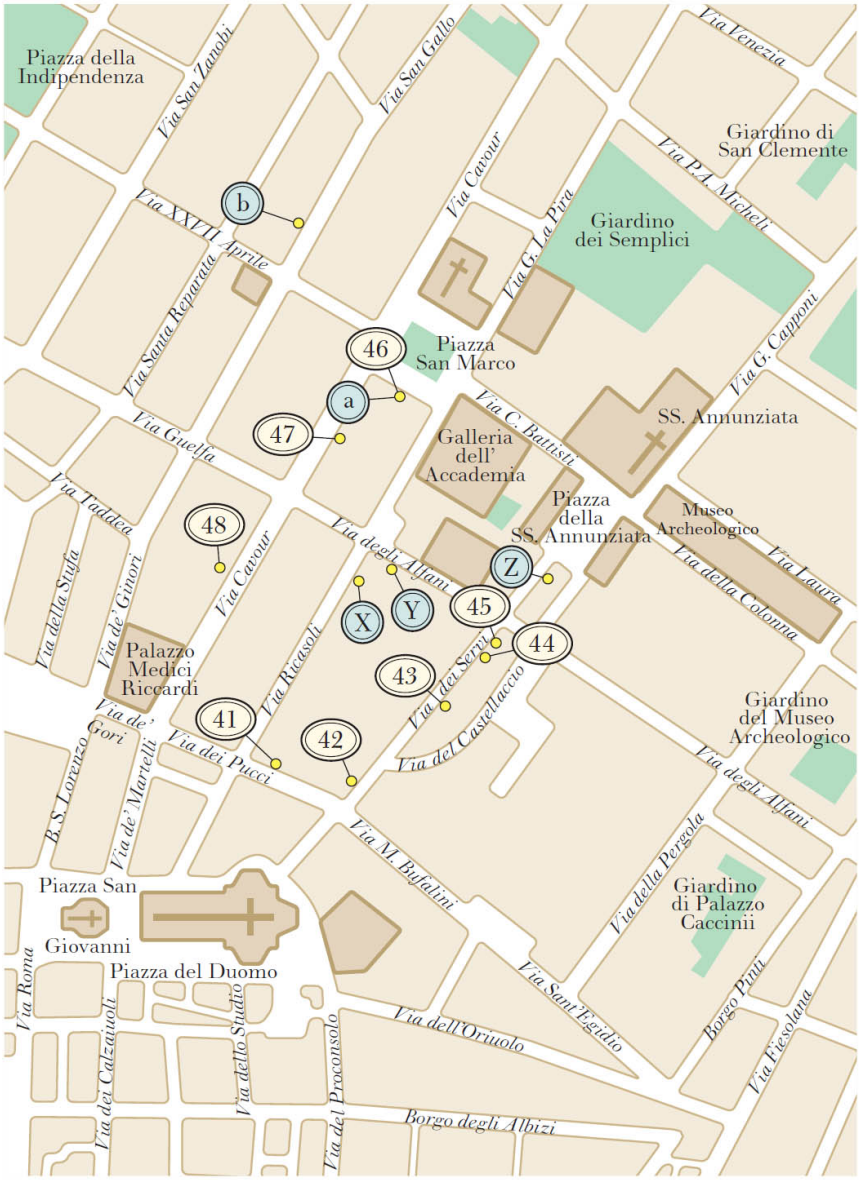
## PEPÒ

*Via Rosina 4/6r*

055 283259 · *pepo.it*

*Lunch & dinner daily · Moderate*

For the perfect *spaghetti al dente* with a good, simple sauce of fresh tomatoes, garlic, and basil, Pepò never disappoints: their affordable lunch and dinner, served by a cheerful staff amid a decor that is both modern and rustic, has made this spot a favorite among locals. The daily changing menu features excellent pastas, soups, and main courses, using the freshest ingredients from the nearby Mercato Centrale. Try the fried vegetables (artichokes or porcini mushrooms, depending on the season), *spaghetti alle vongole*, or, if you are feeling adventurous, egg noodles with wild boar sauce.


Piazza della Indipendenza
Via San Zanobi
Via San Gallo
Via Venezia
Giardino di San Clemente
Via P.A. Micheli
Via Cavour
Via G. La Pira
Giardino dei Semplici
b
Via XXVII Aprile
Via Santa Reparata
46
Piazza San Marco
a
47
Via Guelfa
Via C. Battisti
Via G. Capponi
SS. Annunziata
Galleria dell' Accademia
Via Taddea
48
Piazza della SS. Annunziata
Museo Archeologico
Via della Colonna
Via Laura
Via degli Alfani
Z
X
Y
45
Via della Stufa
Via de' Ginori
Via Cavour
Via Ricasoli
44
Palazzo Medici Riccardi
43
Via dei Servi
Via del Castellaccio
Giardino del Museo Archeologico
41
42
Via de' Gori
Via de' Martelli
Via dei Pucci
B.S. Lorenzo
Via degli Alfani
Via M. Buffalini
Via della Pergola
Piazza San Giovanni
Giardino di Palazzo Caccinii
Piazza del Duomo
Via Roma
Via del Calzaiuoli
Via dello Studio
Via del Proconsolo
Via dell'Oriuolo
Via Sant'Egidio
Borgo Pinti
Via Fiesolana
Borgo degli Albizi

## SHOPS

Scriptorium

Alba

Bartolini

Farmacia SS. Annunziata

Street Doing

Pugi

Maison Rouge

Dreoni

## FOOD & DRINK

Carabé

Arà

Robiglio

Pugi

Ristorante da Mimmo

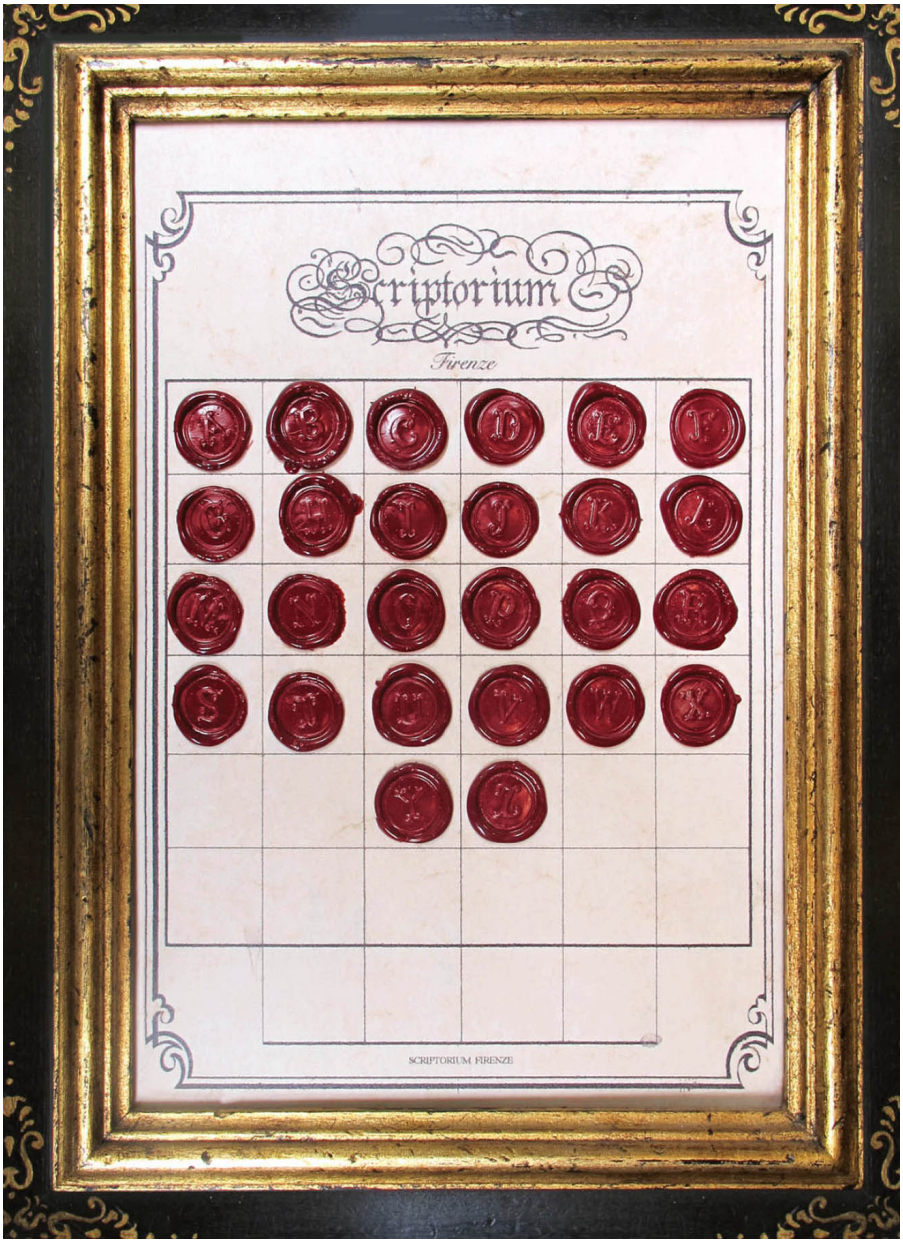
## 41 SCRIPTORIUM

VIA DEI PUCCI 4 *(inside courtyard)*

055 211804 · *scriptoriumfirenze.com*

MON–FRI 9:30AM–7:30PM; SAT 9:30AM–1PM; CLOSED SUN

A PASSION FOR THE ART OF WRITING IS IMMEDIATELY APPARENT IN THIS CHARMING shop not far from the convent of San Marco, where Dominican monks toiled at their illuminated manuscripts. This ancient craft is still alive and well at Scriptorium, which sells everything for the lover of handmade books and calligraphy. From their own signature inks, pens, sealing wax, and blank books to fine leather-covered boxes to personalized stationery stamped in gold, Scriptorium has everything for the modern-day scribe. *Contenitori libri* (hollowed-out leather books to hide anything from jewelry to a mini-bar) are particularly gift-worthy.


Scriptorium
Firenze
SCRIPTORIUM FIRENZE

# ALBA

VIA DEI SERVI 27R

055 287754 · *abbigliamento-lavoro.it*

MON–FRI 9:30AM–1:30PM & 3–7PM; SAT 9:30AM–1:30PM; CLOSED SUN; CLOSED SAT IN JUL & AUG

With the memorable slogan "*VESTE IL TUO LAVORO*" (dress for your job), this uniform store has been stylishly outfitting Florentine professionals since 1956. Together with neighbor Bartolini (page 116), Alba can help you look and cook just like a bona fide Italian chef, outfitting you in toques (cloth or paper), neckerchiefs, jackets, pants (checked or striped), and clogs. Or consider their classic waiter's and maid's uniforms, aprons, and vests. Or medical attire. All styles are durable and machine washable, are available either ready-to-wear or made-to-order, and can be personalized with Alba's expert hand embroidery.

The shop also features service gloves for butlers, which can be made to order in a range of styles and fabrics.

ABBIGLIAMENTO DA LAVORO
ALBA
dal 1958
FIRENZE Tel. 055-287754

## 43 BARTOLINI

VIA DEI SERVI 72R

055 291497 · *dinobartolini.it*

MON–SAT 10AM–7PM; CLOSED SUN

IF A KITCHEN GADGET EXISTS, EXPECT TO FIND IT AT BARTOLINI. FOR OVER SEVENTY-FIVE years, this store has been the source for all things for the professional and home cook: heavy-bottomed copper pots and pans, knives, espresso machines, crystal (more than 200 styles of wine and drinking glasses), and cutlery (well over 130 services, from the most elegant to everyday). This spacious shop offers a dizzying array of wares for every taste and budget. If you happen to be interested in a pasta machine, you can choose from the popular Imperia brand found in most Italian homes or the more artisan *chitarra* (resembling guitar strings) for hand-cut pasta. Bartolini will ship worldwide.

per troccoli - linguine
- tagliatelle
troccoli, linguine a
tagliatelle brass rolling
Tagliapasta
Artigianali
Craft Pasta Cutters
tagliapasta estensibili
professionali
professional extensible pasta cutters

# FARMACIA SS. ANNUNZIATA

VIA DEI SERVI 80R

055 210738 · *farmaciassannunziata1561.it*

MON–FRI 9AM–1PM & 4–7:30PM; SAT 9AM–1PM; CLOSED SUN & AUG

In 1561 herbalist and chemist domenico di vincenzo brunetti moved his shop to a beautiful vaulted space on Via dei Servi. Today, the same sculpted, dark wooden cabinets of the Farmacia SS. Annunziata are still stocked with the *farmacia*'s exclusive line of natural products, all handmade using the original formulas in simple yet classic signature black-and-white packaging. Choose from a delectable menu of skin- and hair-care products for men, women, and children: rosemary and sage soap, calendula exfoliating cream, almond bath gel, sage toothpaste, ginkgo hair conditioner, carrot suntan oil, bilberry aftershave, and chamomile baby shampoo. An enticing fragrance line, from *agrumi* (citrus) to *vaniglia di Madagascar*, completes the selection.

# STREET DOING

VIA DEI SERVI 88R

055 5381334 · *streetdoingvintage.it*

MON 2:30–7:30PM; TUE–SAT 10:30AM–7:30PM; CLOSED SUN

A VERITABLE MUSEUM OF VINTAGE FASHION, STREET DOING FEATURES ROOM AFTER ROOM of an eclectic mix of some of the best examples of classic Florentine fashion heroes—Emilio Pucci, Gucci, Roberto Cavalli, and Salvatore Ferragamo, as well as French and American designers. A seemingly endless supply of stylish shoes, boots, purses, scarves, belts, evening gowns, fur coats, costume jewelry, vests, sweaters, hats, *occhiali da sole* (sunglasses), and men's suits are on display here, all in excellent condition. If needed, the shop can make alterations.

## 46 PUGI

PIAZZA SAN MARCO 10

055 280981 · *focacceria-pugi.it*

MON–SAT 7:45AM–8PM; CLOSED SUN

THE EVER-CONSTANT THRONG OF FLORENTINES WAITING FOR THEIR FAVORITE focaccia to emerge from the oven is a testament to Pugi's genius. A local institution, this bakery creates sublime pizza, focaccia, and *schiacciata* in every imaginable combination: plain, stuffed, or topped with vegetables, meat, and cheese, and in autumn, with wine grapes, sugar, and fennel seed. Pugi stays in step with the seasons, baking traditional holiday sweets: *frittelle* (sweet rice fritters) for the feast of San Giuseppe, *cenci* for Carnevale, *pan ramerino* for Lent, and panettone at Christmas. You can eat standing up, or they will wrap it for you (but who can wait?) Pugi also carries delicious *torte di frutta* and *biscotti di Prato*.

## 47 MAISON ROUGE

VIA CAVOUR 82R

055 280342

MON–SAT 10AM–6:30PM; CLOSED SUN

MAISON ROUGE'S SIGNATURE BLOUSES, DRESSES, SWEATERS, SKIRTS, AND JACKETS are lush, romantic fashions evocative of another era: irresistible, ornate combinations of lace, linen, chenille, and velvet in Victorian styles that are ultrafeminine yet exceedingly comfortable.

All garments are handmade in Italy, from winter confections of velvet to spring and summer dresses of delicate embroidered pastel linen with lace.

## DREONI

VIA CAVOUR 31/33R

055 216611 · *dreoni.it*

MON 3:30–7:30PM; TUE–SAT 10AM–7:30PM; CLOSED SUN; CLOSED SAT AFTERNOON IN AUG

THREE GENERATIONS OF DREONIS HAVE CHARMED THREE GENERATIONS OF FLORENtines, who continue to bring their children into this enchanted wonderland, filled floor to ceiling with every toy conceivable: trains, planes, cars (the classic Fiat Cinquecento, in miniature, below), stuffed animals, dolls of all persuasions, knights, soldiers, puzzles, educational toys, construction sets, kites, costumes, masks, and musical games. Select a Pinocchio from two inches to six feet tall (the larger ones come with several nose lengths that can be changed according to the magnitude of the lie). Even the cash register is playful: one side features a nearly life-size train and the other side a colorful gingerbread house.

### X CARABÉ

*Via Ricasoli 60r*

055 289476

*9am–1am daily · Inexpensive*

The Sicilian owners, emphatic about using only seasonal ingredients, make superb fruit- and nut-flavored gelato. For a breakfast you'll never forget, order the coffee granita with whipped cream and a brioche. You won't see cannoli on display, as they are made to order, but they are worth asking for.

### Y ARÀ

*Via degli Alfani 127r*

328 6117029

*10am–10pm daily · Moderate*

A bright, modern oasis of deliciously beautiful Sicilian specialties: *arancini* (rice balls with different savory fillings) and *pizzole* (small, just-baked pizzas sliced in half, stuffed with a choice of fillings). Save room for a delectable sweet: *cassata* made with ricotta, almond paste, and candied orange peel, or biscotti with chocolate from Modica. Arà also carries a fine list of wines by the glass. Seating is limited.

## ROBIGLIO

*Via dei Servi 112r*

055 212784

*Mon–Sat 8am–8pm; closed Sun & Aug · Moderate*

This is a good option at any time of day: have a light lunch or a salad, quiche, or panino, or savor a cappuccino and freshly made *torta* at this classic Florentine pasticceria, founded in 1928. Robiglio's proximity to the University of Florence guarantees that at commencement time you will spot relieved college graduates sporting congratulatory laurel wreaths, sipping *spumante* with friends and family.

## PUGI

*Piazza San Marco 10*

055 280981 · *focacceria-pugi.it*

*Mon–Sat 7:45am–8pm; closed Sun · Inexpensive*

*(see shop 47, p. 122)*

## RISTORANTE DA MIMMO

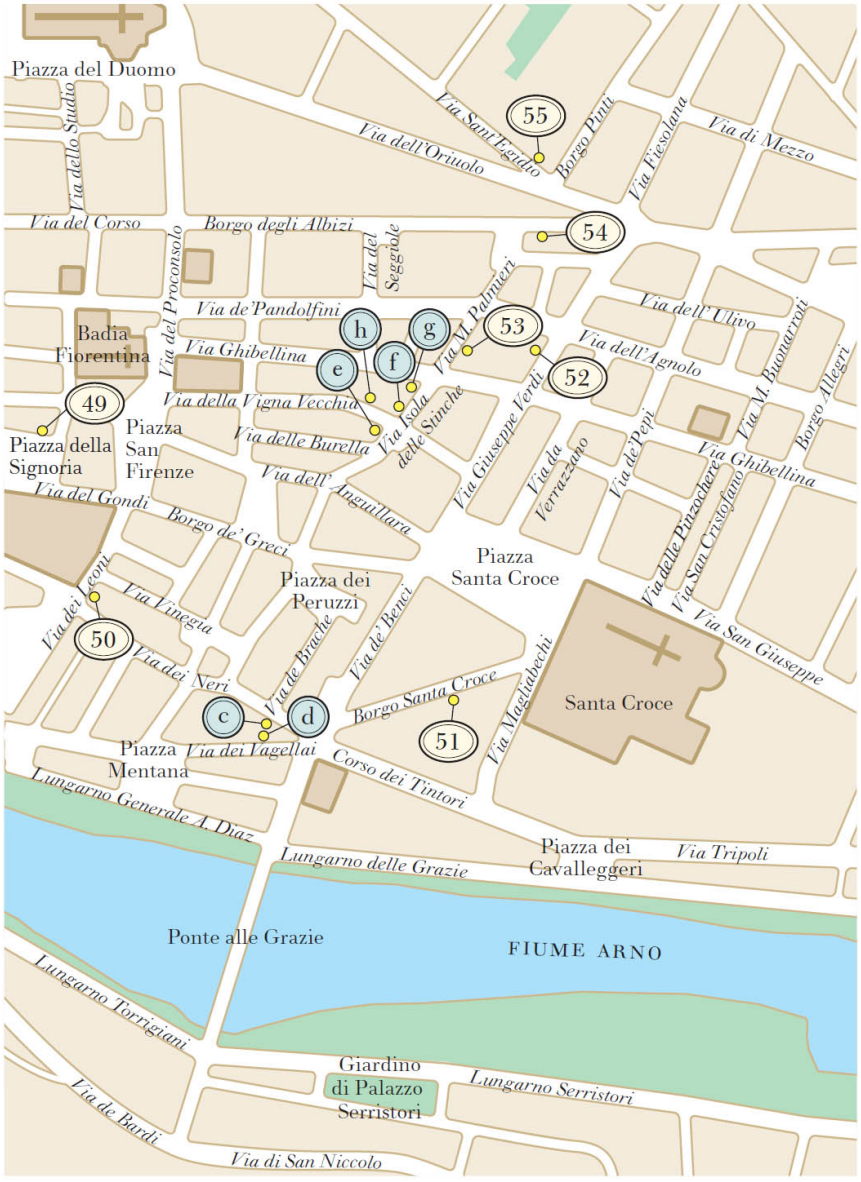
*Via San Gallo 57/59r*

055 481030

*Mon–Fri lunch & dinner; Sat & Sun dinner only · Moderate*

Housed in a former theater, with a dramatic frescoed ceiling from the seventeenth century, Ristorante da Mimmo is well loved by locals for always-fresh cuisine and quick, cheerful service. At lunch, the ever-changing *menù del lavoratore* (worker's menu) offers a choice of pastas, *insalatone* (big salads), and main courses at very reasonable prices. Order the *porchetta* (stuffed and rolled suckling pig), and Mimmo himself will slice it for you at your table.

At dinner, the full menu comes out and the tariff goes up, but a memorable dining experience is still ensured.


Piazza del Duomo
Via dello Studio
Via del Corso
Borgo degli Albizi
Via del Proconsolo
Via del Seggiole
Via dell'Oriuolo
Via Sant'Egidio
Borgo Pinti
Via Fiesolana
Via di Mezzo
55
54
Via de'Pandolfini
Badia Fiorentina
Via Ghibellina
Via della Vigna Vecchia
Via delle Burella
Via Isola delle Stinche
Via M. Palmieri
Via Giuseppe Verdi
Via da Verrazzano
Via de'Pepi
Via dell'Ulivo
Via dell'Agnolo
Via M. Buonarroti
Borgo Allegri
Via Ghibellina
Via delle Pinzochere
Via San Cristofano
53
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49
Piazza della Signoria
Piazza San Firenze
Via del Gondi
Via dell'Anguillara
Borgo de'Greci
Piazza dei Peruzzi
Piazza Santa Croce
Via dei Leoni
Via Vinegia
Via dei Neri
Via de'Benci
Via de'Bracchi
Via dei Tagellai
Borgo Santa Croce
Via Magliabechi
Santa Croce
Via San Giuseppe
50
c
d
51
Piazza Mentana
Corso dei Tintori
Lungarno Generale A. Diaz
Lungarno delle Grazie
Piazza dei Cavalleggeri
Via Tripoli
Ponte alle Grazie
FIUME ARNO
Lungarno Torrigiani
Giardino di Palazzo Serristori
Lungarno Serristori
Via de'Bardi
Via di San Niccolo

SHOPS

I Fiori della Signoria al Portico

Jamie Marie Lazzara

Aqua Flor

Filistrucchi

Libreria Salimbeni

Vestri

Sbigoli Terrecotte

FOOD & DRINK

Gelateria dei Neri

Brac

Vivoli

Osteria Caffè Italiano

Pizzeria dell'Osteria del Caffè Italiano

Sud

# 49 I FIORI DELLA SIGNORIA AL PORTICO

PIAZZA DELLA SIGNORIA 37R

055 2608658 · *semialportico.it*

MON–SAT 8:30AM–8PM; SUN 10AM–2PM

For close to fifty years, this urban oasis in a light-filled former convent has been supplying everything for the gardening enthusiast: beautiful flowering plants (including gardenias year-round), bulbs, terra-cotta pots, even *pezzi di David* (facsimile fragments of Michelangelo's famous statue). Seductively packaged seeds of every variety are hard to pass up, green thumb or not. If you choose to purchase cut flowers as a gift, charming *proprietaria* Maurizia Venturi will be happy to advise you on the best way to make a *bella figura*.

# JAMIE MARIE LAZZARA

VIA DEI LEONI 4R

055 280573

MON–FRI 9:30AM–1PM & 3–7PM; SAT BY APPT; CLOSED SUN

ONE IS HESITANT TO DISTURB JAMIE MARIE LAZZARA AS SHE PAINSTAKINGLY WORKS IN the silence of her tiny shop filled with violin parts. A prodigy at the age of eight, she came to Italy over three decades ago to study violin making. Now a *Maestro Liutaio*, as her classic gold-leaf sign proclaims, Lazzara creates and repairs violins and violas for many celebrated musicians. She is especially proud to have crafted Itzhak Perlman's first modern instrument, which he played at Barack Obama's presidential inauguration and which led to Lazzara's commission to make yet another violin—this time for Malia Obama. Her small workstation holds a stack of press clippings about this event.

Director Ridley Scott was so taken with Lazzara's shop that it inspired a scene in his 2001 film *Hannibal*, which was shot in Florence.

Obama scrive alla liutaia
STRADIVARI
ITZHAK PERLMAN

51

## AQUA FLOR

BORGO SANTA CROCE 6

055 2343471 · *florenceparfum.com*

MON–SUN 10AM–7PM

ENTER THIS HISTORIC PALAZZO TO FIND *PRO-FUMERIA* AQUA FLOR'S VAST, AIRY SPACE WITH vaulted ceilings and glass-fronted, dark carved wood cabinets. Master perfumer Sileno Cheloni creates limited-edition fragrances from obscure ingredients—such as Himalayan musk and Damascus rose—that he travels the world to collect. There are so many fragrances to choose from, it is recommended that you pause to take a whiff from a glass goblet of espresso beans to clear the nose. Should you prefer your own personal fragrance, Cheloni will be happy to consult with you for two to three hours to determine your perfect scent. Cheloni's favorite? "Whatever I'm currently working on," he answers, although he admits that he never travels without a tiny bottle of pure rose essence.

Acqua Flor
€ 39,00
ap rosae
€
43,00

# FILISTRUCCHI

VIA GIUSEPPE VERDI 9

055 2344901 · *filistrucchi.it*

MON 3–7PM; TUE–FRI 8:30AM–12:30PM & 3–7PM; SAT 8:30AM–12:30PM; CLOSED SUN & AUG

FILISTRUCCHI IS A LEADING EXPERT IN THE PRODUCTION OF HUMAN-HAIR WIGS AND BEARDS, papier-mâché masks, makeup, and special effects for film, theater, and television. The business has flourished in the same location, under the direction of the same family, since 1720. Although it has survived two major floods (in 1844 and 1966), the interior has remained virtually intact. All work is done on the premises, in the upstairs laboratory.

While both father and son respectfully decline to name names, it is clear that their clients include internationally renowned actors and actresses.

# LIBRERIA SALIMBENI

VIA M. PALMIERI 14/16R

055 2340904 · *libreriasalimbeni.com*

MON–SAT 10AM–1PM & 4–7:30PM; CLOSED SUN

FROM ITS MODEST BEGINNINGS IN 1940 AS A SCRAP PAPER STORE, LIBRERIA SALIMBENI IS today one of the most highly regarded bookstores for art and antiquarian subjects. In 1966 Salimbeni launched its own publishing company, although the first book suffered an untimely debut just days before a historic flood devastated Florence. The imprint continued through the 1990s to publish several notable facsimile editions of Futurist books and periodicals, many of which are still available.

Today, the second generation of Salimbeni, siblings Serenella and Stefano, continue the family tradition by offering an impressive catalog (also available online) and expert service.

A volte s'incontrano...
FIRENZE
SCRIGNO TELEMATICO
Angeli e Madonne

## 54 VESTRI

BORGO DEGLI ALBIZI 11R

055 2340374 · *vestri.it*

MON–SAT 10:30AM–8PM; CLOSED SUN & AUG

ADVICE TO A CHOCOHOLIC VISITING FLORENCE: CHOOSE A HOTEL AS CLOSE AS POSSIBLE TO Vestri, on the Borgo degli Albizi.

Made in Arezzo laboratories in copper pots, these intense artisan chocolates flavored with chili pepper, nuts, apricots, oranges, or espresso are truly addictive. Florentines look forward to warmer weather, when Vestri's creamy, dreamy, chocolate gelato spiked with mint, cayenne, hazelnut, and other enticing flavors is hand-scooped by Leonardo Vestri himself. For the ultimate indulgence, try a shot of sumptuous *cioccolato da bere* (drinkable chocolate)—hot in winter, cold in summer, and always delicious.

CHINA
E' il cacao la salvezza delle arterie
STRI

# SBIGOLI TERRECOTTE

VIA SANT'EGIDIO 4R

055 2479713 · *sbigoliterrecotte.it*

MON–SAT 9AM–1PM & 2:30–7:30PM; CLOSED SUN

ORIGINALLY FOUNDED IN 1857 AND A FAMILY OPERATION SINCE 1966, SBIGOLI features beautiful Tuscan handpainted terra-cotta in traditional as well as contemporary designs. The spacious shop is a colorful extravaganza of gaily decorated plates, urns, pitchers, serving pieces, tea and espresso sets, custom signs, house numbers, lamps, sundials, terra-cotta-topped tables on wrought-iron bases, glazed earthenware cooking pots, and unglazed pots for the garden or terrace. Antonella Adami, born into a family of ceramicists, and her daughter Lorenza, at work at the back of the shop, will help you select and ship home the perfect piece of pottery.

## GELATERIA DEI NERI

*Via dei Neri 9/11r*

055 210034

*11am–midnight daily · Inexpensive*

Excellent gelato and sorbetto, with a selection of *soia* (soy) flavors. Try the intense dark chocolate without milk, the intriguing ricotta and fig, the wild strawberry, or the namesake flavor for Florentine painter and architect Giotto (coconut and almond). The ever-patient staff is always helpful with the often-indecisive customer.

## BRAC

*Via dei Vagellai 18r*

055 0944877 · *libreriabrac.net*

*Mon–Sat 10am–midnight; Sun noon–midnight · Moderate*

This unique literary caffè is a breath of fresh air in a city that at times takes itself and its local cuisine too seriously. Brac's small, signless door on Via dei Vagellai can be easy to miss. Once inside, you will be greeted by a vibrant decor of posters and sculptures, an open courtyard bedecked with long, colorful strips of cloth, and a dining room lined with shelves of contemporary art books and twinkling candles. The vegetarian/vegan menu is inspired and delicious, with wines by the glass given as much description as the food. Order the *tris* and compose your own combination plate of three selections. Brac serves breakfast, lunch, and dinner well into the night. The kitchen is small, so do not expect speedy service, but you'll have plenty of reading matter. Reserve ahead.

## VIVOLI

*Via Isola delle Stinche 7r*

055 292334 · *vivoli.it*

*Tue–Sun 8am–1am; closed Mon · Inexpensive*

Family-owned Vivoli has been one of Florence's best-loved gelaterias since 1930. Follow the trail of discarded cups (no cones here) along Via Isola delle Stinche and try the dark chocolate with bitter orange or caramelized pear. The *affogato*—hot espresso poured over vanilla gelato in a pre-chilled cup—is drinkable perfection.

## OSTERIA CAFFÈ ITALIANO

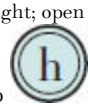
*Via Isola delle Stinche 11r*

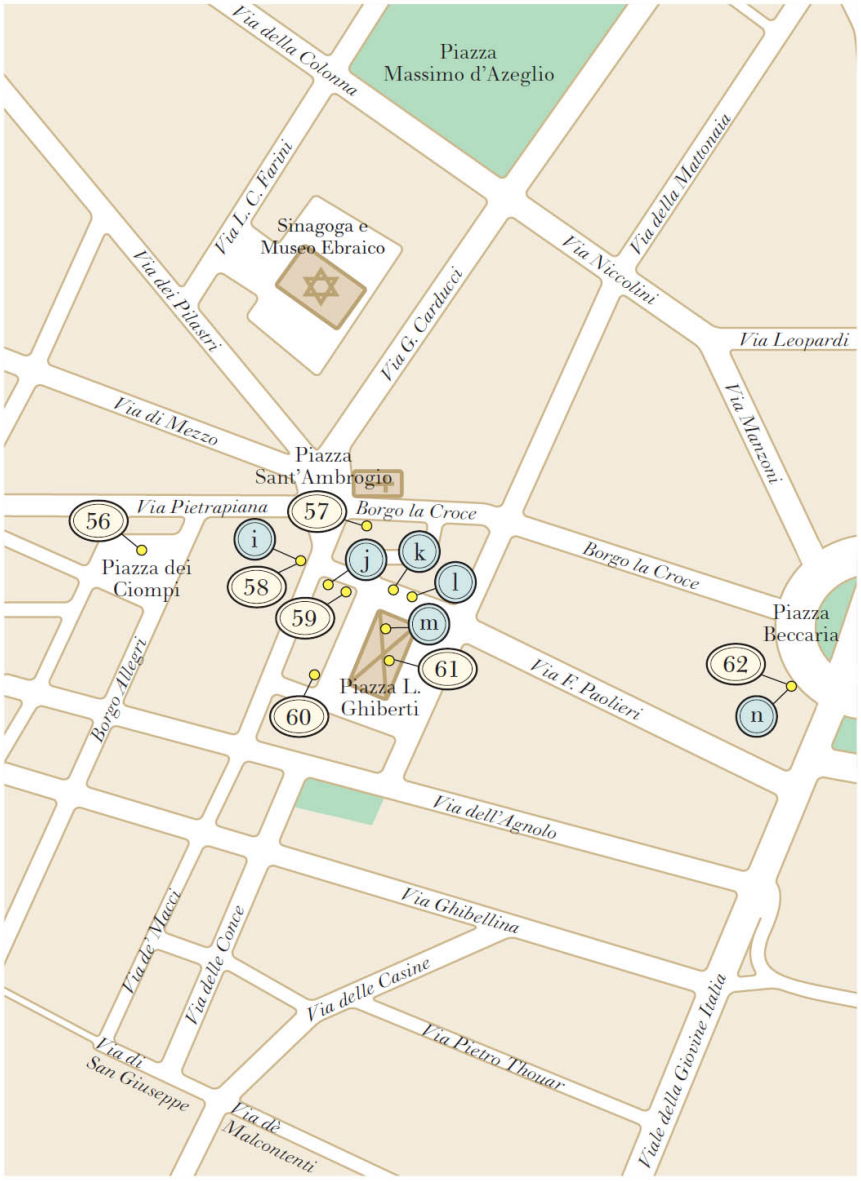
055 289368

*Lunch & dinner Tue–Sun; closed Mon · Moderate*

With its vaulted ceiling, wrought-iron chandelier, and dark wood paneling, this is an ideal place to savor Tuscan specialties with a glass of excellent local wine. While lunch is reasonably priced, dinner requires deeper pockets.

Caffè Italiano offers two other options for evening meals: a few doors north, the tiny PIZZERIA DELL'OSTERIA DEL CAFFÈ ITALIANO makes three kinds of pizza in a wood-burning oven: Margherita, Napoli, and marinara. No frills. No smiles. Great pizza. Seven euros. Cash only. Eat in if you find space at one of the six benches, or take away (at one euro less) and enjoy in nearby Piazza Santa Croce. 7:30pm–midnight; open daily (closed Mon, Nov–Feb).

Around the corner is SUD  (Via della Vigna Vecchia 4; Tues–Sun 7:30–11:00pm), featuring the cooking of southern Italy. Tables are set around a large glass case filled with sun-dried tomatoes, anchovies, caponata, *taralli*, focaccia stuffed with potatoes, and typical southern cakes and cookies. Try *fave e cicoria* or the freshly made *orecchiette* or *cavatelli*.


Piazza
Massimo d'Azeglio
Via della Colonna
Via L. C. Farini
Via dei Pilastri
Sinagoga e
Museo Ebraico
Via G. Carducci
Via della Mattonaia
Via Niccolini
Via Leopardi
Via Manzoni
Via di Mezzo
Piazza
Sant'Ambrogio
Via Pietrapiana
Borgo la Croce
Piazza dei
Ciompi
Borgo la Croce
Piazza
Beccaria
Borgo Allegri
Piazza L.
Ghiberti
Via F. Paolieri
Via dell'Agnolo
Via Ghibellina
Via de' Macci
Via delle Conce
Via delle Casine
Via di
San Giuseppe
Via Pietro Thouar
Via de'
Malcontenti
Viale della Giovine Italia
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SHOPS

Mercato delle Pulci

Mesticheria Mazzanti

Cibreo Teatro del Sale

Lisa Corti

Angela Salamone

Mercato di Sant'Ambrogio

Dolci & Dolcezze

FOOD & DRINK

Cibreo Teatro del Sale

Caffè Cibreo

Gilda

Semel

Trattoria da Rocco

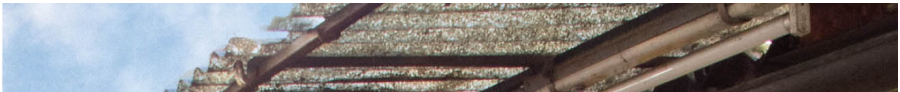
Dolci & Dolcezze

# 56 MERCATO DELLE PULCI

PIAZZA DEI CIOMPI

TUE–SAT 10AM–7PM; LAST SUN OF THE MONTH (EXCEPT JUL) 10AM-7PM; CLOSED MON

This sleepy little flea market consisting of twenty-four dealers is open all day (no midday closing) and is located in the Piazza dei Ciompi, named after the woolworkers of medieval Florence. Everything from genuine antiques to pure junk can be unearthed here: vintage tins, buttons, photographs, jewelry, books, postcards, lace, perfume bottles, light fixtures, and tools. It is hard to leave without at least one new find, and, if nothing else, the relaxed attitude of the dealers can be refreshing. On the last Sunday of the month (except July), the market spills into the entire piazza, with nearly one hundred dealers, affording more exciting prospects.



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# 57 MESTICHERIA MAZZANTI

BORGO LA CROCE 101R

055 2480663

MON–SAT 8AM–1PM & 3:30–7:30PM; CLOSED SUN & AUG

THE TRANSLATION OF *MESTICHERIA* (HARDWARE STORE) DOES NOT DO JUSTICE TO this shop, a celebration of all things for the everyday household. Room after room is jam-packed with brightly colored dishcloths, festively patterned cheesecloth by the meter, wineglasses, espresso cups, and glazed terra-cotta pots for oven or stovetop cooking. Disposable placemats made from *carta paglia* (a rough ocher-colored paper once used in butcher shops) are easy to roll up and take home. In summer, you'll find practical items such as innovative mosquito repellents and *coprifrutta a rete*, a three-tiered netted cage to protect fruit from unwanted visitors.

# CIBREO TEATRO DEL SALE

VIA DE' MACCI 111R

055 2001492 · *teatrodelsale.com*

TUE–SAT BREAKFAST, LUNCH & DINNER; CLOSED SUN, MON & AUG

In a city of so many opinions, particularly when it comes to food, everyone seems to be in agreement that Fabio Picchi of Cibreo is a visionary chef/restaurateur. He has transformed a tiny neighborhood near the Mercato di Sant'Ambrogio, east of Santa Croce, into nothing less than an empire of Florentine cuisine. Picchi demurs: "*Non è un impero—è una città!*" (It's not an empire—it's a city!)

The most recent addition to his already legendary restaurant, trattoria, and caffè is Cibreo Teatro del Sale—a private club housed in a cavernous fourteenth-century former convent. For a mere seven euros, one can become a *socio* (member), signing a contract to abide by the rules. Membership privileges include breakfast, lunch, and dinner at very reasonable prices. Dinner features a live performance, in addition to Picchi's in the kitchen, neither of which should be missed. The shop, which greets you at the entrance to the theater and is open to members and nonmembers alike, sells a variety of carefully selected products, from Cibreo's own preserved vegetables and *marmellate* to pâtés, carnaroli rice, honey from the isle of Elba, bath products by Lorenzo Villoresi, and local wines. Look for Cibreo's signature *bicchieri riciclati* (recycled drinking glasses). Cut down from wine bottles and used in the restaurant, they are a bargain at four euros each. (Or spring for the gift box of eight for thirty euros.)

Once you purchase your membership card, make a reservation for dinner, which starts promptly at 7:30pm. Picchi, working with his staff in the massive, glassed-in kitchen, prepares course after course, dramatically announcing each as it is sent to the buffet table: "*Risotto del Principe!*" He will holler out suggestions as well: Don't eat too much bread; don't mix your salad with the rest of the food on your plate; pace yourself. Best of all, pasta dishes, which do not appear on the menu in his other restaurants, are here in full force. After an unforgettable meal (followed by squares of flourless chocolate cake), the

kitchen blinds are drawn, chairs turn toward the stage, and the evening's entertainment begins—anything from a string quartet to an accordion band—arranged by Picchi's wife, Maria Cassi, who often performs her own hilarious monologues.

A visit to Florence is not complete without a trip to the *città* of Cibreo.

## 59 LISA CORTI

PIAZZA L. GHIBERTI 33R

055 2001860 · *lisacortifirenzeroma.com*

MON 3–7:30PM; TUE–SAT 10AM–1:30PM & 3:30–7:30PM; CLOSED SUN & AUG

LISA CORTI'S BRIGHT AND AIRY SHOP NEAR THE SANT'AMBROGIO MARKET IS A CELEBRATION of color and pattern, owing to this Italian designer's childhood in Africa, with frequent trips to India and Southeast Asia. Corti's unique line of all-natural block-printed cottons, organzas, and fine muslins includes quilts, bedspreads, curtains, tablecloths, pillow covers, placemats, lampshades, and even smartphone covers in boldly delicious floral and geometric motifs, all printed in India. The same fabrics are crafted into comfortable clothing for women and children.

# ANGELA SALAMONE

PIAZZA L. GHIBERTI 16R

339 7025562

MON 10AM–1PM; TUE–FRI 10AM–1PM; 2:30–7PM; SAT 10AM–2PM; CLOSED SUN & AUG

THE NORWEGIAN-SICILIAN ANGELA SALAMONE BRINGS NEW LIFE TO THE ART OF TRADItional bookbinding with her line of modernist albums, notebooks, frames, folders, and portfolios created from paper, cotton, and linen. In this tiny, light-filled corner shop opposite the Sant'Ambrogio market, the soft-spoken Salamone, who studied both art and philosophy in Florence, creates meticulously crafted pieces in brilliant hues of fuchsia, tangerine, and lavender, using a combination of traditional Italian and Japanese techniques.

Allow extra time for gift wrapping, which in Salamone's hands is an art in itself.

# MERCATO DI SANT'AMBROGIO

PIAZZA L. GHIBERTI
MON–SAT 7:30AM–1:30PM; CLOSED SUN

The sant'ambrogio market's intimate scale and excellent produce make it a favorite among every generation of Florentines, who flock each morning to the Piazza Ghiberti with their oversized shopping totes.

The bustling outdoor section features tantalizing pyramids of beautifully displayed fruits and vegetables of the season. The sellers are equally courteous whether you buy one apple or carry away a kilo. It can often appear that the vendors' survival depends on their ability to outshout their rivals, with earnest cries of "*Freschissimo*!" (The freshest!) or "*Bellissimi*!" (The most beautiful!). The edibles are juxtaposed with a cheerful hodgepodge of constantly changing wares: clothing, intimate apparel, shoes, baby clothes, table linens, household items, kitchen gadgets, notions, and cut flowers—all at extremely reasonable prices. Step inside the airy, hangarlike interior (where you will be greeted by a large mosaic Florentine lily on the floor) for an enticing sprawl of stands selling all types of meats (heads, tails, crests, and innards included) and many varieties of fresh and aged cheeses, prosciuttos, salamis, breads, honey, fresh and dried pastas, grains, beans, eggs, olives, spices, sauces, oils, fresh and salted fish, milk, yogurt, and coffee, as well as a caffè and a trattoria (see page 171).

PRODOTTO
BACCELLI NOSTRALI
PREZZO
€ 4,00 IL KG
ORIGINE
CATEGORIA
EXTRA
PRODOTTO
PEPERONI
PREZZO
€ 5,50 IL KG
CATEGORIA
EXTRA

The *mercato* gets high marks for conveniences; clean bathrooms are available downstairs for sixty *centesimi*, and bike rentals can be arranged at the far end of the market (between the flower stalls and the parking garage) by the hour or by the day.

PREZZO: € 5.00
ORIGINE:
VARIETA': Zucche

## DOLCI & DOLCEZZE

PIAZZA BECCARIA 8R

055 2345458 · *dolciedolcezzepasticceria.it*

TUE–SAT 8:30AM–8PM; SUN 9AM–1PM & 4:30–7:30PM; CLOSED MON

In the lovely, less tourist-traveled piazza beccaria, dolci & dolcezze is as arresting to the eye as it is to the palate. With an elegant mint-lacquered facade and strikingly beautiful interior of oil paintings, crystal chandeliers, and inlaid marble floor, this diminutive pasticceria presents a signature flourless chocolate cake and delicious fresh fruit tarts, along with a selection of equally intriguing savories.

Having had no professional training, just a passion for inventive baking, Ilaria Ballatresi started the shop with her husband, Giulio, thirty-three years ago. Since his death, she has maintained the business with her two children, exacting the same high standards: using traditional, time-honored recipes handed down from generations and only the best-quality artisan ingredients, in season. In more recent years, Balatresi has focused on organic and all-natural ingredients.

In winter, look for *marrons glacés* and chocolates, and in summer, magical confections made with all seasonal fruits. Stand at the bar and enjoy a cappuccino or hot chocolate served in a fine white china cup while contemplating the shelves of beautifully displayed *marmellate, gianduja*, and biscotti.

It would be difficult to leave Dolci & Dolcezze without taking note of the plaque that states, "*Sono la torta alla cioccolata più buona del mondo.*" (I am the world's best chocolate cake.) This is no exaggeration. The cake can be "*personalizzata*" with whatever words or imagery that you fancy.

On weekdays, Dolci & Dolcezze is open all day to accommodate your sweet or savory craving.

## CIBREO TEATRO DEL SALE

*Via de' Macci 111r*

055 2001492 · *teatrodelsale.com*
*Breakfast, lunch & dinner Tue–Sat; closed Sun, Mon & Aug*
*(Reservations required for dinner) · Moderate*
*(see shop 59, p. 154)*

## CAFFÈ CIBREO

*Via Andrea del Verrocchio 5r*

055 234 5853
*Tue–Sat 8am–midnight; Sun 8:30am–7pm; closed Mon · Moderate*

Looking for the same sublime Cibreo experience but don't have time for a long lunch? Inside the coffered-ceilinged Caffè Cibreo you will revel in the heavenly pastries, flavorful little sandwiches (chicken salad, anchovy, and prosciutto), or, at lunchtime, tastes from the restaurant's daily specials, along with wines and Prosecco offered by the glass. Any time of day is the right time for barman Isidoro's legendary espresso and cappuccino. Weather permitting, enjoy your breakfast or lunch at an outside table while watching Florentines head to and from the Sant'Ambrogio market.

## GILDA

*Piazza L. Ghiberti 40/41r*

055 2343885
*Breakfast, lunch & dinner; closed Sun · Moderate*

This small, eclectic bistro's proximity to the Sant'Ambrogio market ensures fresh, seasonal dishes that are delicious and reasonably priced. Reservation notwithstanding, you may have to wait for a table, in which case the *elegante* Gilda will set you up at the bar, where you can enjoy the lively local scene while savoring a dish of polenta with a golden baroque goblet of white wine.

## SEMEL

*Piazza L. Ghiberti 44*

*no phone*

*Mon–Sat 11:30am–3pm; closed Sun & Aug · Inexpensive*

Semel offers delicious artisan panini and classical music in an intimate setting, where you will be greeted by a smiling *proprietario*/Sean Connery doppelgänger. Whether duck breast, roasted pork, donkey stew, or marinated sardines (or the more prosaic vegetarian or classic cheese and salami), each panino is layered with innovative seasonings, sauces, and vegetables and served on a freshly baked roll. Artisan beer and selected wines are offered by the glass. There are five spots to perch at the counter; otherwise you can take away.

## TRATTORIA DA ROCCO

*Inside the Mercato di Sant'Ambrogio, Piazza L. Ghiberti*

339 8384555

*Mon–Sat noon–3pm; closed Sun · Inexpensive*

Fresh, good, cheap, and fast is what you will find at this simple lunch spot in the bustling market. *Primi piatti* such as *pappa al pomodoro* and *lasagne alla genovese* are priced at four euros; *secondi* (*pollo arrosto, melanzana ripiena*) are only five euros.

## DOLCI & DOLCEZZE

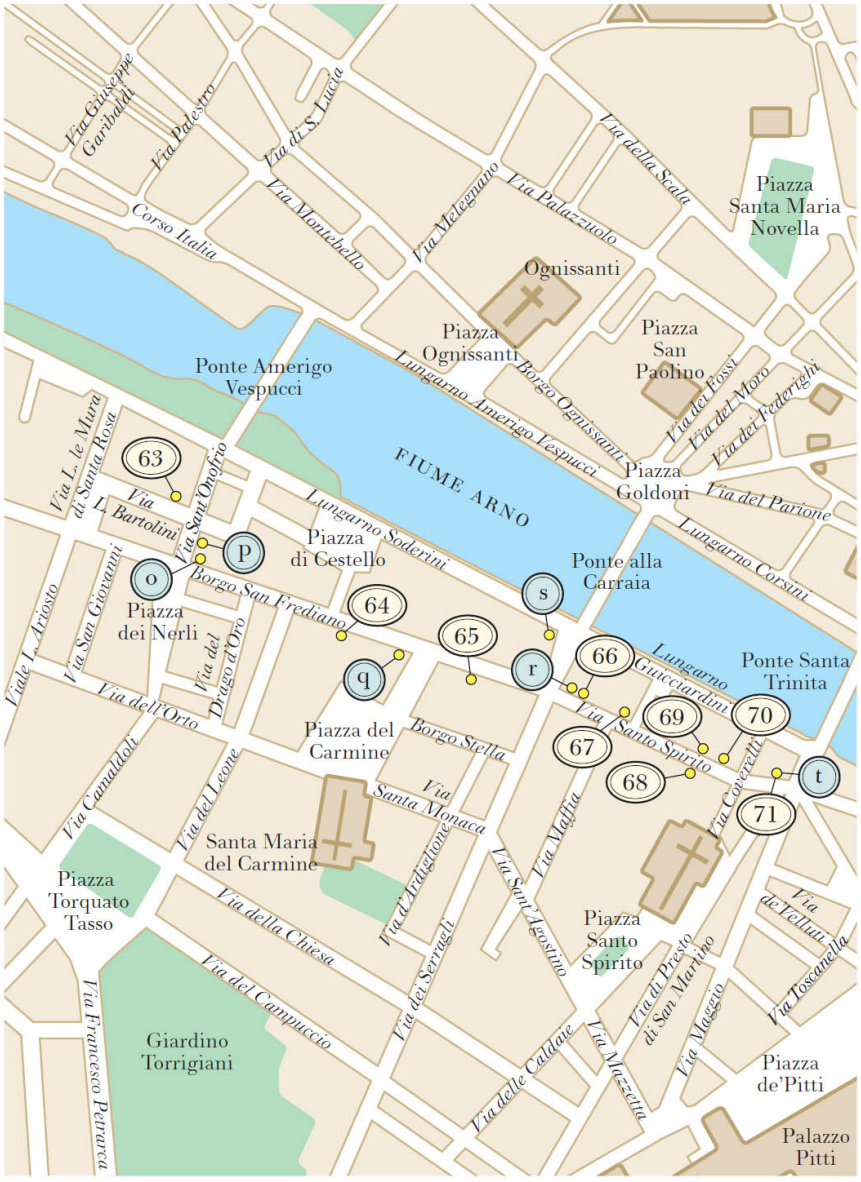
*Piazza Beccaria 8r*

055 2345458

*Tue–Sat 8:30am–8pm; Sun 9am–1pm & 4:30–7:30pm; closed Mon · Moderate*

*(see shop 63, p. 166)*

Standing room only, but who cares when you are experiencing the world's best chocolate cake?


Via Giuseppe Garibaldi
Via Palestro
Via di S. Lucia
Via della Scala
Piazza Santa Maria Novella
Corso Italia
Via Montebello
Via Melegnano
Via Palazzuolo
Ognissanti
Piazza Ognissanti
Piazza San Paolino
Ponte Amerigo Vespucci
Lungarno Amerigo Vespucci
Borgo Ognissanti
Via del Fosso
Via del Moro
Via dei Federighi
FIUME ARNO
Piazza Goldoni
Via del Parione
Via L. le Mura di Santa Rosa
Via L. Bartolini
Via Sant'Onofrio
Lungarno Soderini
Piazza di Cestello
Ponte alla Carraia
Lungarno Corsini
Borgo San Frediano
Piazza dei Nerli
Viale L. Ariosto
Via San Giovanni
Via del Drago d'Oro
Lungarno Guicciardini
Ponte Santa Trinita
Via dell'Orto
Piazza del Carmine
Borgo Stella
Via Santo Spirito
Via Canaldoli
Via del Leone
Via Santa Monaca
Via Maffia
Via Coverelli
Santa Maria del Carmine
Via d'Ardiglione
Via Santi Agostino
Piazza Torquato Tasso
Via della Chiesa
Piazza Santo Spirito
Via de' Velluti
Via del Campuccio
Via dei Serragli
Via dei Presto di San Martino
Via Toscanella
Via Francesco Petrarca
Giardino Torrigiani
Via delle Caldaie
Via Maggio
Via Mazzetta
Piazza de'Pitti
Palazzo Pitti
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## SHOPS

Antico Setificio Fiorentino

Il Paralume

Twisted

Francesco da Firenze

Quelle Tre

Castorina

Studio Puck

Fiorile

Olio & Convivium

## FOOD & DRINK

Angolo Saporito

All'Antico Ristori di Cambi

Trattoria del Carmine

Il Santo Bevitore

Gelateria la Carraia

Olio & Convivium

63

# ANTICO SETIFICIO FIORENTINO

VIA L. BARTOLINI 4

055 213861 · *anticosetificiofiorentino.it*

MON–FRI BY APPT; CLOSED SAT, SUN & AUG

On via bartolini, look for a wrought-iron gate and a number four that is neither red nor black. (There is actually a sign for Antico Setificio Fiorentino, though it is partially obscured by climbing vines.) Ring the bell under number four, and walk straight ahead to another gate, where you will be buzzed in to another century.

An idyllic, leafy green courtyard is silent except for the sound of swallows and the rhythmical hum of the original eighteenth-century looms from the adjacent *laboratorio*. You have just walked into one of the last remaining silk manufacturing workshops in the world. Inside the showroom, bolts of colorful, shimmering silks, brilliant damasks, and opulent brocades fill room after room. *Ermisino*, a particular type of taffeta that glows with subtle iridescence, is woven exclusively here. This and other signature fabrics such as *broccato* (pure silk and yarn), *damasco* (damask broccato), *filaticcio* (an ancient silk and linen cloth), *lampasso*, Le Roy (named in honor of the king of France), and Nemours (named after the Duke of Nemours, son of Lorenzo the Magnificent) are depicted in the Renaissance paintings of Masaccio, Bronzino, and Piero della Francesca.

While the Antico Setificio's list of clients can be intimidating (the Kremlin, the Royal Palaces of Stockholm, and the Quirinale in Rome), the curtains, bedspreads, silk and cashmere scarves, and bags filled with potpourri from the Officina Profumo Farmaceutica di Santa Maria Novella (page 64) will not break the bank. Silk-covered boxes and jewel cases, tassels, braids, pillows, picture frames, notebooks, and photo albums are also available in a variety of colors and styles.

Remember to call or write ahead to make an appointment at the *setificio*.

## 64 IL PARALUME

BORGO SAN FREDIANO 47

055 2396760 · *ilparalume.it*

MON–FRI 9AM–1PM & 3:30–7:30PM; SAT 9AM–1PM; CLOSED SUN & AUG

Or nearly seven decades, il paralume has been producing lamps and lampshades out of its labyrinthine workshop at the back of the store. Classic Florentine chandeliers, wall lamps, table lamps, tables, and mirrors are all made by hand, using only Italian materials. The hand-painted lamp bases are crafted from carved wood and metal and are either left natural, gold plated, or lacquered. The owner will proudly tell you that those are his lamps in the bar scenes in the film *La Dolce Vita*. Should you not find exactly what you are looking for in the hundreds of styles in both the workshop and the showroom across the street, it can be created for you, which will take about a week's time. Paralume ships worldwide.

## 65 TWISTED

BORGO SAN FREDIANO 21R

055 282011

MON–SAT 9AM–12:30PM & 3–7:30PM; CLOSED SUN

Stefano nuzzo's ten-year-old shop on borgo san frediano is a haven for enthusiasts of film and jazz. New and used CDs, videos, DVDs, scores, books, posters, and postcards address all things jazz, from early, hard-to-find recordings to up-to-the-minute releases. Nuzzo is very enthusiastic about his impressive collection of vinyl recordings, and in his brightly lit, unadorned store, he will happily let you preview your selection in a listening station before you make your purchase.

Anime in delirio
JOAN
CRAWFORD
VAN
HEFLIN
bruciano di un amore inestinguibile
"Continua a baciarmi...
E io continuerò a crederti!"
CON
RAYMOND MASSEY
GERALDINE BROOKS
IN UN FILM DI
CURTIS BERNHARDT
DVD VIDEO
CLASSIC

# 66 FRANCESCO DA FIRENZE

VIA SANTO SPIRITO 62R

055 212428

MON–SAT 9AM–1PM & 3:30–7:30PM; CLOSED SUN

BEHIND THIS BLINK-AND-YOU'LL-MISS-IT STOREFRONT YOU WILL DISCOVER THE workshop of Francesco Laudato, the source for classic and comfortable handmade leather shoes, sandals, boots, *sambi* (mules), and loafers for both men and women. Choose from his in-store stock or place a custom order: expect one month for a pair of shoes (which he can ship to you) or only a few days for sandals. Everything is made in the back of the shop by Francesco, who has been working at his craft since 1976, and his son Valerio (at right). Maestro and *figlio* now teach classes in the fine art of shoemaking.

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## QUELLE TRE

VIA SANTO SPIRITO 42R

055 219374 · *quelletre.it*

TUE–SAT 10:30AM–1:30PM & 3–7PM; CLOSED SUN, MON & AUG

*QUELLE TRE*—THOSE THREE—BEAUTIFUL SISTERS HAVE BEEN MAKING INNOVATIVE clothes together for nearly three decades, using natural, high-quality fabrics—wool, cotton, linen, velvet, and corduroy—in warm earth and jewel tones. The soft-spoken sisters will help you select from jumpers, skirts, dresses, pants, jackets, vests, hats, gloves, scarves, and purses. A room dedicated to whimsical and colorful children's hats, baby blankets, stuffed toys, and dolls is a delight. Any item in the shop can be altered or specially ordered in your size or choice of color.

## 68 CASTORINA

VIA SANTO SPIRITO 15R

055 212885 · *castorina.net*

MON–FRI 9AM–1PM & 3–7PM; SAT 9AM–1PM; CLOSED SUN & AUG

THE CASTORINA FAMILY, OF SICILIAN ORIGIN, HAS BEEN A LEADER IN WOOD CARVING since 1895. Their vast store is filled with an impressive array of moldings, columns, candlesticks, obelisks, trompe l'oeil tables, reading stands, mirrors and frames, angels and putti, goblets, vases, ornaments, fruit dishes and trays, globes, orbs, and lamp bases. All are available in an impressive selection of woods, finishes, and inlay patterns. While the sheer volume may be daunting, many of the smaller carved decorative elements (which Florentines use for furniture repair) can make distinctive souvenirs.

TA 2
TA 282/B
NB 311
RES. 2
MA 106
TA 232/B
LE/20
F/382
MA 131
MA 16
TA 238
NB 283

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# STUDIO PUCK

VIA SANTO SPIRITO 28R

055 280954 · *studiopuck.it*

MON–FRI 10AM–6PM; SAT 10AM–1PM; CLOSED SUN & AUG

A RELATIVE NEWCOMER (TWENTY-FIVE YEARS) TO THIS HISTORIC NEIGHBORHOOD, Studio Puck (pronounced "Pook" by Italians) takes craftsmanship to new heights. This staggeringly beautiful showroom features fine engravings printed on nineteenth-century presses hand-colored with gouache and watercolors, and then matted and decorated by hand with Florentine marbled paper. They are lovingly finished using traditional techniques in equally distinctive hand-polished frames of cherry, walnut, chestnut, gold leaf, or leather, and enhanced with tasteful fabrics.

## 70 FIORILE

VIA SANTO SPIRITO 26R

055 2049032 · *fiorile.it*

TUE–SAT 9:30AM–1:30PM & 3:30–7PM; CLOSED SUN, MON & AUG

FIORILE CAN MAKE ANYTHING TO SUIT YOUR FLORAL NEEDS—FROM A TINY BOUQUET TO foliage for a grand wedding reception. This tasteful and unusual shop, filled not only with fragrant fresh flowers but also with vases, candles, lanterns, and a hundred other ideas for unique gifts to be used with or without blossoms, is a bright spot of greenery on the gray stone backdrop of Via Santo Spirito. *Naturalmente*, Fiorile's gift wrapping is as lovely and distinctive as the shop itself.

## 71 OLIO & CONVIVIUM

VIA SANTO SPIRITO 4

055 2658198 · *conviviumfirenze.it*

TUE–SUN 10AM–2:30PM & 5:30–10:30PM; CLOSED MON

The tiled floors and inviting interior of olio & convivium provide a lovely respite along this street of workshops. Tuscan specialties of every variety are offered in this cheerful "gastronomic atelier" featuring artisan breads, pastas, *salumi*, cheeses, and, of course, excellent extra-virgin olive oils. The *olioteca didattica* (oil tasting room) will turn anyone into a sated connoisseur. Cooking classes are given in the airy, open kitchen, and wine tasting seminars are held in the atelier.

The small adjacent restaurant is a perfect spot for an intimate lunch or elegant dinner.

# WALK 7 ✦ FOOD & DRINK

## ANGOLO SAPORITO

*Via Sant'Onofrio 7r*

370 3244149

*Mon–Fri 7:30am–7:30pm; Sat 7:30am–1:30pm; closed Sun & Aug · Inexpensive*

Follow the fragrant aroma of freshly baked bread to this corner shop for *sbirulini* (bread sticks twisted with herbs or tomato), rolled bread baked with cheese and ham, or pizza sold by the slice, as well as all of the traditional holiday sweets baked throughout the year.

## ALL'ANTICO RISTORI DI CAMBI

*Via Sant'Onofrio 1r*

055 217134

*Mon–Sat noon–2:30pm & 6–10:30pm; closed Sun & middle week of Aug · Moderate*

This is consummate Florentine cooking. Since 1950 the Cambi family restaurant has been a fixture in the neighborhood, with a menu featuring traditional dishes such as *pappa al pomodoro, ribollita*, and pasta with boar sauce—all made the way *Mamma* would at home: fresh, flavorful, and with love. Specials change daily. Outdoor seating available.

## TRATTORIA DEL CARMINE

*Piazza del Carmine 18r*

055 218601

*Lunch & dinner daily; closed Sun Jun–Aug · Moderate*

An institution for well over fifty years, this warm and welcoming family restaurant serves traditional Tuscan fare such as *bistecca fiorentina*. Choose from the ultrafresh daily specials (when artichokes are in season, the *insalata di carciofi* is superb). Good for people-watching, especially in warmer weather when outdoor seating is available.

## IL SANTO BEVITORE

*Via Santo Spirito 64/66r*

055 211264 · *ilsantobevitore.com*
*Lunch Mon–Fri; dinner Mon–Sat; closed Sun · Moderate*

In this spacious, inviting room with Renaissance vaulted ceilings, the creative, light lunch menu changes weekly, offering soups, pastas, and salads. Try the perfectly *al dente* spaghetti with mussels, sea bass, and cherry tomatoes or the cream of garbanzo bean soup doused with rosemary oil. The inspired dinner menu changes with the season. More than fifteen different wines are offered by the glass, as well as a tasting menu of wine, *vin santo*, and grappas.

## GELATERIA LA CARRAIA

*Piazza N. Sauro 25r*

055 280695
*11am–midnight daily; closed Jan · Inexpensive*

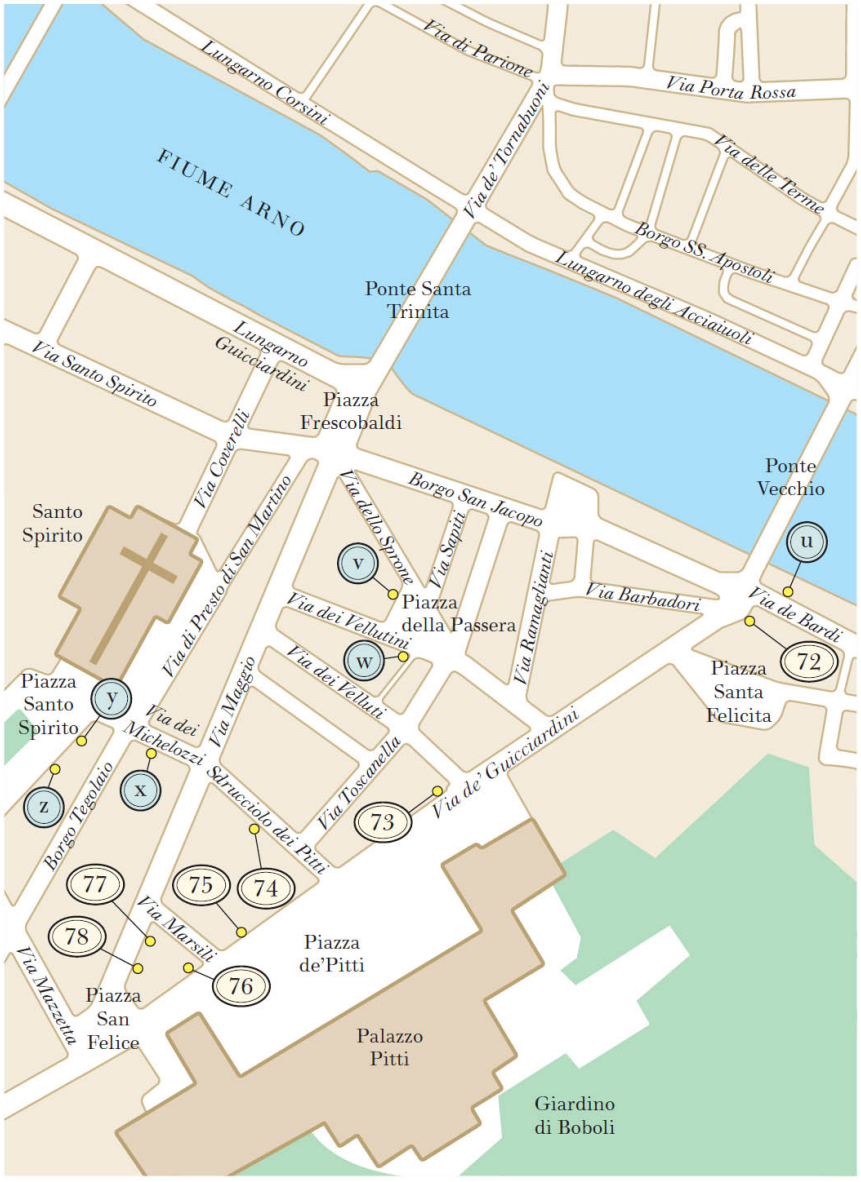
Creamy gelato, friendly service, and reasonable prices give this conveniently located gelateria (named after the bridge it looks out on) a loyal following. Try the one-euro *cono degustazione*—a generously filled one-flavor "tasting" cone.

## OLIO & CONVIVIUM

*Via Santo Spirito 4*

055 2658198 · *conviviumfirenze.it*
*Mon 10am–3pm; Tue–Sat 10am–3pm & 5:30–10:30pm; closed Sun (see shop 72, p. 194) · Moderate*

A lovely spot for lunch, dinner, or an *aperitivo*. Excellent wines by the glass, along with cheeses, *salumi*, and oil tastings, are offered by a knowledgeable staff. Choose the bright-yellow room on the right as you enter, and watch the chefs busy at work in the kitchen.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Via Porta Rossa
Via de' Tornabuoni
Via delle Terme
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Lungarno degli Acciaiuoli
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Madova

Giulio Giannini & Figlio

Le Telerie Toscane

Atelier

Stile Biologico

& Company

Dolcissima Firenze

FOOD & DRINK

Golden View Open Bar

5 e Cinque

Trattoria 4 Leoni

Trattoria la Casalinga

Borgo Antico

Caffè Ricchi

## 72 MADOVA

VIA DE' GUICCIARDINI 1R

055 2396526 · *madova.com*

MON–SAT 9:30AM–7:30PM; CLOSED SUN; CLOSED SAT IN AUG

In florence, *GUANTI* (gloves) are synonymous with madova, specialists in the field since 1919. Madova is proud to be the only shop in Europe that produces and sells leather gloves exclusively (making them in a factory just steps from the shop). These butter-soft gloves come in a spectrum of beautiful colors, with linings of silk, lambswool, or leather. Simply walk into the shop and present your hand, and Madova will do the rest. Without even having to measure, the expert staff will not only know what size you are but what type of leather, and in what color, will go best with what you are wearing. Of course, they are always correct.

# GIULIO GIANNINI & FIGLIO

PIAZZA DE'PITTI 37R

055 212621 · *giuliogiannini.it*

MON–SAT 10AM–7:30PM; SUN 11AM–6:30PM

SINCE 1856, GIULIO GIANNINI & FIGLIO HAS BEEN A FAVORITE FOR ITS HANDMADE, QUINTES-sentially Florentine papers. Now under the direction of sixth-generation Maria Giannini, the shop is still the go-to destination for beautifully decorated papers and bound books. Located directly across the street from the Pitti Palace, Giannini carries blank books, journals, address books, stationery, cards, paper-wrapped pencils, bookplates, and frames, all in their distinctive patterns and all handmade in Florence.

Tiny blank books labeled *Oggetti dati in prestito* (things loaned) or *Compleanni* (birthdays) are also available in English and make charming gifts.

## LE TELERIE TOSCANE

SDRUCCIOLO DEI PITTI 15R

055 216177 · *letelerietoscane.com*

TUE–SAT 10AM–1:30PM & 2:30–7PM; CLOSED SUN & MON

TUCKED AWAY ON THIS TINY STREET THAT LEADS TO THE PITTI PALACE, LE TELERIE Toscane features traditional Tuscan table linens, including tablecloths, runners, placemats, and napkins, as well as bedsheets, duvet covers, coverlets, pillows, aprons, and dishcloths, all in exquisite printed and jacquard fabrics. Their exclusive designs include classic country motifs: hunting scenes, fruit baskets, poppies, olives, and grapevines. Although sophisticated and beautiful, the fabrics are meant to withstand daily use. One of the patterns is a replica of the tablecloth in Andrea del Castagno's *Last Supper*, painted in 1450, at the Cenacolo of St. Apollonia. If your table or bed happens to be a nontraditional size, they will be happy to design to fit and will ship to you. The brightly colored and patterned dish towels make an extremely portable gift to take home.

## 75 ATELIER

PIAZZA DE'PITTI 5

334 8571879 · *antoniogatto.com*

MON–SAT 10AM–7PM; CLOSED SUN

THE *SIMPATICO* ANTONIO GATTO, WHO COMES FROM A THEATER COSTUMING BACKGROUND, creates strikingly beautiful handcrafted hats for every occasion—made from straw, wool, linen, felt, and sisal—which are adorned with feathers, ribbons, buttons, and many of Gatto's vintage fabrics. The *cappellaio* also offers custom-made jackets and vests, "as the genius strikes me." This intimate space just across from the Pitti Palace does indeed feel like an atelier—stroll past rolls of fabric, spools of ribbon, paper patterns pinned on the walls, wooden hat forms, colored threads, and sewing machines to find Gatti quietly at work in the back of the shop.

76

# STILE BIOLOGICO

PIAZZA DE'PITTI 6R

055 2776275 · *stilebiologico.it*

MON–SAT 10AM–7:30PM; CLOSED SUN & AUG

A LEADER IN ENVIRONMENTALLY CONSCIOUS FASHION, GIUDITTA BLANDINI DESIGNS HER own line of beautiful and sophisticated clothing in *stile biologico*—using natural fibers that have not been chemically treated. Since 1997 her shop on the Piazza de'Pitti has featured simple and graceful sweaters, dresses, skirts, blouses, intimate apparel, shoes, hats, and children's clothes in lovely muted colors. These exceedingly comfortable yet stylish creations are fabricated in Tuscany from raw silk, hemp, alpaca, and lambswool, as well as organic cotton and linen, using only vegetable dyes. Ceramic and wool jewelry is also available.

## 77 & COMPANY

VIA MAGGIO 47R

055 219973 · *andcompanyshop.com*

TUE–SAT 10:30AM–1PM & 3–6:30PM; CLOSED SUN & MON

BETTY SOLDI (A TUSCAN WHO SPENT THE BETTER PART OF HER LIFE IN LONDON) AND Matteo Perduca (a dyed-in-the-wool Florentine) offer a mix of the old and new in this intriguing shop: wood and metal type, vintage signs, graphic dinnerware, scarves, picture frames, and notecards. The paper cutouts (opposite) by twin Danish sisters are particularly enchanting. Across the street is Soldi's design studio, where she creates many of the calligraphic items found in the store and gives lettering workshops in her impeccable English.

MY SECRET GARDEN OF JOY

78

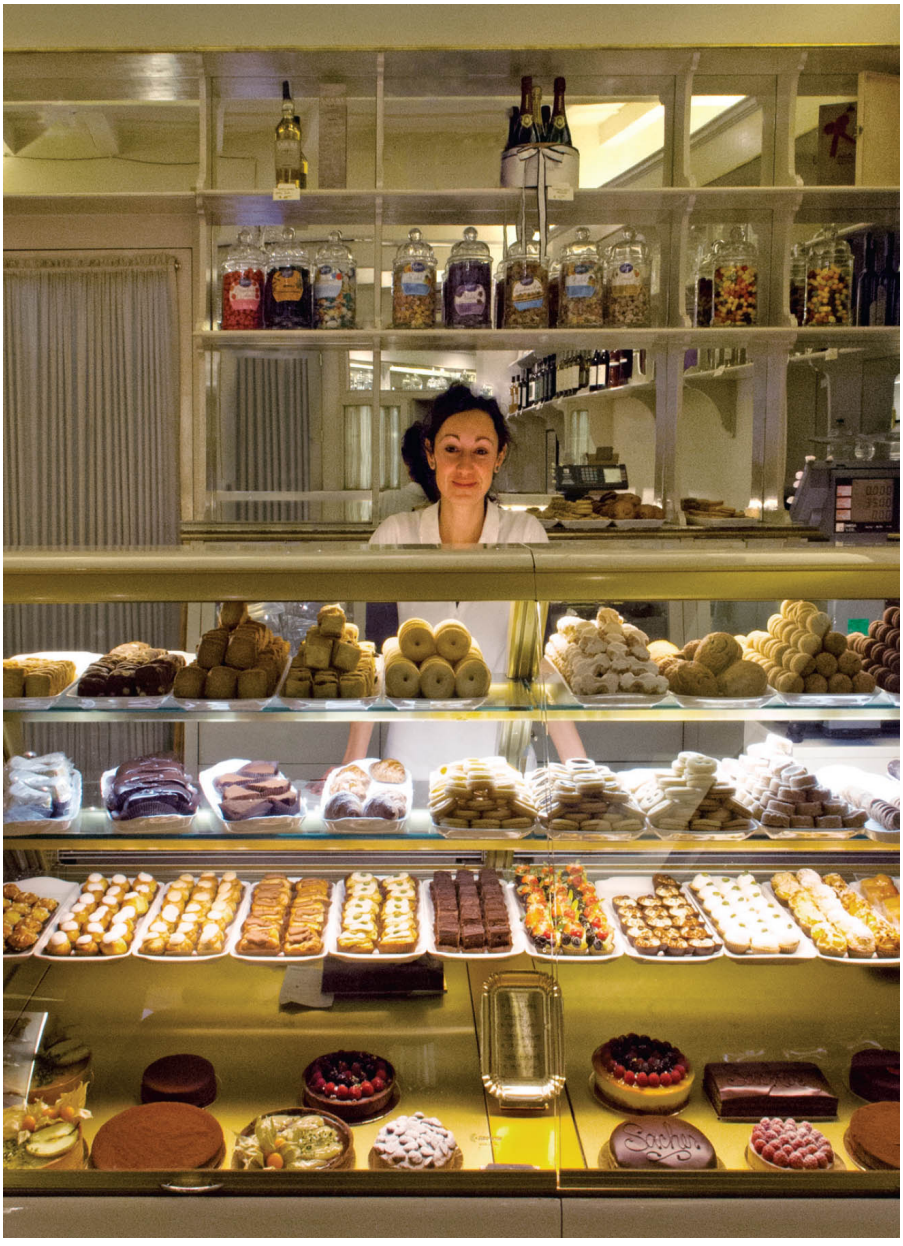
# DOLCISSIMA FIRENZE

VIA MAGGIO 61R

055 2396268 · *dolcissimafirenze.it*

TUE–SAT 9AM–1PM & 3:30–7:30PM; SUN 9AM–1PM; CLOSED MON

THIS GLEAMING WHITE LABORATORIO DI PASTICCERIA LINED WITH CANDY-FILLED apothecary jars beckons to all passersby on Via Maggio. In the aptly named Dolcissima (very, very sweet), a crystal chandelier hovers gracefully over alluring glass cases of *torte* and biscotti that are almost too beautiful to eat. (But you must—the *torta di cioccolato fondente e peperoncino* and the custard and fresh fruit tarts are superb.) Dolcissima also carries dessert wines, *spumante*, liqueurs, grappas, and Sicilian *marmellate*, as well as a line of their own fine chocolates. Self-service Illy coffee is available from a machine in a discreet corner of the shop.



## u GOLDEN VIEW OPEN BAR

*Via de Bardi 58r* 055 214502
*Noon–midnight daily; pizza served until 1 am · Moderate*

Despite the curious name, Golden View Open Bar's airy rooms looking out onto the Arno make it an excellent spot for lunch, *aperitivo*, or dinner. Beautifully presented antipasti, salads, pizzas, and main courses are served just steps from the Ponte Vecchio. For dessert, head to Gelateria La Strega Nocciola across the street: Via dei Bardi 51r.

## v 5 E CINQUE

*Piazza della Passera 1* 055 2741583
*Lunch & dinner; closed Sun and Mon · Moderate*

The menu for this organic Ligurian restaurant changes daily according to what is in season. Satisfying pastas, risottos, soups, and *cecine* (chickpea pancakes) are served in a pleasant setting. Organic wines are available by the glass.

## w TRATTORIA 4 LEONI

*Via dei Vellutini 1r*

055 218562

*Lunch & dinner; closed Wed lunch · Moderate*

Trattoria 4 Leoni is the essential Tuscan kitchen, appealing to local artisans and divas alike. Try the *gran fritto dell'aia* (fried barnyard)—chicken, rabbit, zucchini, eggplant, potatoes, and polenta—or the deceptively simple *insalata della Passera* (cabbage, zucchini, avocado, *pinoli*). In summer, savor your meal outside in the tiny Piazza della Passera.

## TRATTORIA LA CASALINGA

*Via dei Michelozzi 9r*

055 218624

*Lunch & dinner; closed Sun & 3 weeks in Aug · Inexpensive*

La Casalinga (the housewife) says it all: simple, satisfying homestyle cooking since 1961, with a menu that changes daily, in a boisterous setting. Prices are extremely reasonable.

## BORGO ANTICO

*Piazza Santo Spirito 6r*

055 210437

*Lunch & dinner; closed Mon · Moderate*

Borgo Antico, where regulars come for excellent pizzas, risottos, and salads, is a good choice for an alfresco lunch or dinner on the Piazza Santo Spirito.

## CAFFÈ RICCHI

*Piazza Santo Spirito 9r*

055 282173

*Lunch & dinner; closed Sun · Moderate*

Delicious pastas, pizzas, and composed salads at reasonable prices make Ricchi an ideal lunch spot, particularly in good weather, when you can sit outdoors and enjoy the quiet charm of Piazza Santo Spirito. Next door at number 8r is their restaurant, which is only open for dinner, and pricier.

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